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Breadman® Ultimate™

INSTRUCTION MANUAL & RECIPE GUIDE

AUTOMATIC BREADMAKER

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Service for examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. To disconnect, touch the **PAUSE** Key. From the PAUSE Screen, touch **STOP**. Remove plug from wall outlet.
13. Do not use appliance for other than intended use.
14. Avoid contacting moving parts.

SAVE THESE INSTRUCTIONS

FOR HOUSEHOLD USE ONLY

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ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

CAUTION: During use, the internal parts of the Breadmaker and the area around the Steam Vent are **HOT. Keep out of reach of children to avoid possible injury.**

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this Owner's Manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately. **Do not reach into the water!**
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.
4. To reduce the risk of fire, do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, immediately unplug the cord. Do not use or attempt to repair a malfunctioning appliance!
6. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.

SHORT CORD INSTRUCTIONS

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

Do not use an extension cord with this product.

ELECTRIC POWER

If electric circuit is overloaded with other appliances, your Breadmaker may not operate properly. The Breadmaker should be operated on a separate electrical circuit from other operating appliances.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

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POWER OUTAGE

60-Minute Power Failure Back-Up

Your Breadman® Ultimate™ Automatic Breadmaker has a 60-Minute Power Failure Back-Up feature. If the electricity goes off, the memory will store the Cycle in process for up to 60 minutes. If the power comes back on within this time, the Cycle will resume where it left off. If the Breadman® Ultimate™ loses power for more than 60 minutes and you are using any dairy products or perishables in your bread, you should discard the contents of the recipe and start again with new fresh ingredients due to health and sanitary considerations.

For non-perishable recipes you may try starting the Breadman® Ultimate™ at the beginning of the Cycle again. However, this may not always produce an acceptable loaf of bread. If you are not sure when the outage occurred, remove the dough ball from the Bread Pan and place in an oven-safe baking container. Allow to double in size and place in a preheated 350ºF/177ºC oven for 30-45 minutes or until done. The bread will sound hollow when tapped on top of the loaf if it is done. Again, this may not always produce an acceptable loaf of bread.

If the bread has already begun to bake when the outage occurs, you must begin with new ingredients.

NOTE: ***Power Failure Back-Up does not cover surges. If you experience frequent surges, please use a surge protector.***

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BREADMAN® ULTIMATE™ DREAM MACHINE™
FEATURES and BENEFITS

State-of-the-Art Cycles to Choose From

There are numerous State-of-the-Art Cycles to choose from on the Breadman® Ultimate™ Dream Machine™ Breadmaker including: WHITE, FRENCH, FRUITS & NUTS, QUICK BREAD/CAKE, WHOLE WHEAT, SUPER RAPID, SOUR DOUGH, DOUGH, JAM, BAKE ONLY, and 6 PERSONAL BAKER Cycles. Home bakers can achieve the professional baked breads they have been dreaming of for years. The Touch-Activated LCD Screen prompts bakers on how to make a loaf of bread every step of the way.

- The Viewing Window allows you to watch the bread making process.
- You can add ingredients, such as dried fruit or nuts, herbs, oats, etc. to the Fruits & Nuts Dispenser after placing ingredients in the Bread Pan.
- You can bake a loaf of bread from scratch. See the recipes included with your Breadmaker for lots of ideas.
- You can use pre-packaged bread mixes; follow directions on the box.

Need a basic recipe?

- The LCD Screen displays one RECIPE for each Cycle.
- You can create many new types of breads and custom control the results of the recipes because you can program Loaf Size and Crust Color in many Cycles.
- Your new Breadmaker makes 1.5, 2.0, and 2.5 LB loaves of bread.
- Use the QUICK BREAD/CAKE Cycle to mix and bake a pre-packaged cake mix or a quick bread from scratch.
- A special RAPID Course allows you to save up to an hour during the bread making process compared to the NORMAL Course Cycle.
- The SUPER RAPID Cycle bakes a 1.5 and 2.0 LB loaf of bread in as little as 59 minutes. The 2.5 LB loaf bakes in 1 hour and 9 minutes.

SOUR DOUGH: NORMAL or FRENCH

- One of the most unique features on the Dream Machine™ is the SOUR DOUGH Cycle. The Breadmaker will mix the levain (starter) ingredients together for either NORMAL or FRENCH SOUR DOUGH, and then ferment the levain in a warm environment for up to 48 hours. Add the remaining ingredients and select either BAKE ONLY or DOUGH to complete the process.

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DREAM MACHINE™ *(CONTINUED)*

- You can make DOUGH for rolls, loaves or hand shaped bread you'll bake in your oven. Use the Breadmaker's DOUGH Cycle to do the Mixing and Kneading for you, then shape and bake the bread yourself.
- The DOUGH Cycle also has selections for PIZZA and BAGELS.
- You can wake up to hot baked bread in the morning by using the Delay Bake Timer.

Jam Cycle

- The JAM Cycle allows you to enjoy your favorite fresh, home-made jams in 1 hour and 5 minutes.
- You can use the BAKE ONLY Cycle to bake frozen dough and other types of dough that need refrigeration.

Use the PERSONAL BAKER to custom bake your own recipes

- The PERSONAL BAKER Cycle lets you manually set times and temperatures for every process of bread making to adjust to your own recipe, environment, type of flour, etc. Use the KNEADING AND BAKING CYCLE CHART as a guideline to change the settings on all stages of bread making. The name will change from EMPTY to USER DEFINED after the START Key is touched.
- You can use the PERSONAL Key on the WHITE, FRENCH, FRUITS & NUTS, QUICK BREAD/CAKE, WHOLE WHEAT, SUPER RAPID, DOUGH, AND JAM Cycles to transfer the times and temperatures of that Cycle to one of the PERSONAL BAKER Cycles. Then you can alter the time and temperature for each process based on the weather or the ingredients. The name will change from EMPTY to the name of the Cycle you started with after the START Key is touched.
- You can activate PAUSE to remove the Dough for shaping, filling, braiding and more.
- You can activate PAUSE to score the top of your loaf for rustic style bread or to make a decorative crust with rolled oats, poppy seeds, etc.
- The Keep Warm Phase prevents the bread from getting soggy by keeping finished bread warm up to an hour after the baking is completed on some settings.
- Touch the **NUTRITION** Key to display the approximate nutritional analysis (NUTRITION FACTS) for each screen recipe.

60-Minute Power Failure Back-Up

- This Breadmaker has a 60-Minute Power Failure Back-Up that resumes the process where it left off if the power failure is no more than approximately 60 minutes.

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OPERATING TIPS

- Use Breadmaker on a flat, hard, stable surface. Do not place it near a flame or heat, or on a soft surface (such as a carpet or kitchen towel). Avoid placing it where it may tip over during use. Dropping the Breadmaker could cause it to malfunction.
- Use oven mitts when working with bread or any part of the Breadmaker that is HOT from baking. To avoid burns, stay clear of the Steam Vent during Rising and Baking processes. Also, do not touch the Viewing Window – it gets very hot. After baking, wait for the Breadmaker to cool down before touching or cleaning the Bread Pan or the Baking Chamber of the Breadmaker without oven mitts.
- It is normal for the Viewing Window to collect moisture during the beginning of the Baking processes. As your bread bakes, the moisture will evaporate soon so you can watch your bread's baking progress.
- Avoid electric shock by unplugging before using a damp cloth or sponge to wipe the interior of the Baking Chamber.
- Wipe off crumbs and clean the Breadmaker, as needed, after baking. See CLEANING INSTRUCTIONS described in this Instruction Manual.
- Never use metal utensils with the Breadmaker. These can scratch the non-stick surface of the Bread Pan.
- Don't open the Lid excessively during baking. This causes the bread to bake improperly.
- Don't unplug the Breadmaker during Kneading or Baking processes. This will stop the operation.
- Always unplug the Breadmaker when you are not using it.
- Do not cover the Steam Vents during use. This could cause the Breadmaker to warp, discolor or overheat.
- Do not place any objects on top of Breadmaker.
- Always make sure the Kneading Paddle is removed from the bread prior to slicing.

CAUTION!

To protect young children, keep the Breadmaker out of their reach when you are not there to supervise – especially during the Kneading and Baking processes.

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OPERATING TIPS *(CONTINUED)*

PLEASE NOTE:

If, at any time during the bread making process, you need to turn the Breadmaker OFF, touch the **PAUSE** Key. From the PAUSE Screen, touch **STOP**.

- Do not put larger quantities than recommended into the Bread Pan; bread may not mix or bake correctly and the Breadmaker may be damaged. The maximum amount of flour to be used is as follows:
  - BREAD Cycles: approximately 5 to 5-1/2 Cups
  - DOUGH Cycles: 6 Cups
  - JAM Cycle: 3 Cups fruit and juice
- **Always add ingredients in the order they are specified in the recipe.**

IMPORTANT!

- Set the Internal Clock when the Breadmaker is first plugged in so that you can use the DELAY BAKE TIMER and the COMPLETION TIME on the Screen will be correct.

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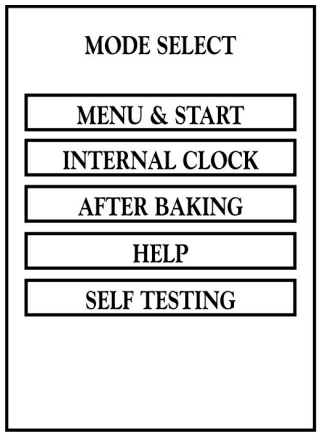
BEFORE USING FOR THE FIRST TIME *(CONTINUED)*

Following is the HOME Screen and a brief description of all of the Keys.



NOTE: If you touch HOME at any time during programming, the LCD Screen will revert to the MODE SELECT Screen.

Touch any word enclosed in a square (Key) and the LCD Screen will advance to the next step.

MENU & START

Touch to advance to the Bread Cycle Selection Screen.

INTERNAL CLOCK

Touch to set the PRESENT TIME.

AFTER BAKING

This Screen will also appear when baking is completed:

1. Touch the **OK** Key.
2. Unplug the power cord.
3. Remove the Bread Pan with a pot holder.
4. Take the bread out the Bread Pan.
5. Check for Kneading Paddle before slicing.

HELP GUIDE

Control Panel Error Messages

E:01 The interior of the Breadmaker is too warm to operate.

E:02 The interior of the Breadmaker is too cold to operate.

000 There was a power failure during the operation.

H:00 The heater or control circuit failed.

L:00 The heater or control circuit failed.

E:04 Thermistor line may be shorted.

E:05 Thermistor line may be open.

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BEFORE USING FOR THE FIRST TIME *(CONTINUED)*

For Best Results

- Take care to measure ingredients accurately, using a good set of liquid and dry measuring cups and spoons. Make sure to level all dry ingredients as you measure them. Inaccurate measuring could cause unexpected results in your loaf of bread; see KNOW YOUR INGREDIENTS.
- In particular, be precise in measuring the liquids.
- Use fresh ingredients.
  - Since moisture is an enemy to flour, be sure to store your flour in an airtight container.
  - To keep your yeast fresh, store in an airtight container in your refrigerator or freezer.
- Do not use yeast if the date code on the packet has expired.
- To ensure freshness – when using the DELAY BAKE TIMER, we recommend setting it for as short a time as possible. Because ingredients are partially combined in the Bread Pan, the dough may tend to deteriorate if left for too many hours, especially on a warm or humid day.
- Keep the Lid closed during the Rising and Baking process. Opening it excessively causes uneven baking.
- After your bread has cooled completely, store it in a plastic bag or plastic wrap to prevent it from drying out.

Inserting and Removing the Bread Pan

1. Remember to insert the Kneading Paddle first, then add all your ingredients BEFORE inserting the Bread Pan into the Baking Chamber of your Breadmaker.
2. Lower the Bread Pan into the Baking Chamber until securely in place.
3. To remove the Bread Pan from the Baking Chamber, hold the Handle with an oven mitt and lift gently. When you remove the Bread Pan after baking, BE SURE TO WEAR OVEN MITTS to prevent burning. After you remove the loaf (by turning the Bread Pan upside down and shaking gently), check to see that the Kneading Paddle is removed from the loaf. If it is stuck in your bread, use a non-metal utensil to gently remove it, taking care not to scratch the Kneading Paddle.

Baking Options: RECIPES and NUTRITION

Your Breadman® Dream Machine™ is a wealth of stored information at your fingertips! Need a basic recipe? Touch **RECIPES** and read the ingredient list off the Screen. On a special diet? Touch the **NUTRITION** Key and the approximate nutritional analysis (NUTRITION FACTS) for your chosen recipe is displayed on the easy-to-read LCD Screen.

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BREAD CYCLES: GENERAL DESCRIPTION

WHITE BREAD
This Cycle is used for breads that primarily use white bread flour, although some recipes may include small amounts of whole wheat flour.

FRENCH
Traditionally, French bread has a crispier crust and lighter texture than white bread. Recipes usually do not include butter, margarine, or milk.

FRUITS & NUTS
Use this Cycle for recipes that use additional sugar or added sweet ingredients such as coconut flakes, raisins, dried fruit or chocolate. Baking temperature is reduced to prevent burning.

QUICK BREAD/CAKE
This Cycle is used for recipes that contain baking powder and/or baking soda rather than yeast to make bread or cake rise. Cake recipes made from scratch must be specially designed for this Cycle. Use this Cycle to prepare 14-ounce or larger pre-packaged cake or quick bread mixes.

WHOLE WHEAT
This Cycle is used for recipes with significant amounts of whole wheat or rye flour, oats, or bran. It begins with a rest period during which the flours or grains absorb the liquid ingredients. Soaking causes the flour or grain to soften and helps ingredients to combine well. Generally, whole wheat and multi-grain breads are shorter and denser than WHITE, FRENCH, or FRUITS & NUTS breads.

SUPER RAPID
Makes a 1.5 and 2.0 LB loaf of bread in under an hour using specially developed recipes and fast acting yeast. The 2.5 LB loaf bakes in 1 hour and 9 minutes.

BAKE ONLY
This Cycle can be used if the crust is too light or if you wish to bake pre-made dough; see ADVANCED BAKING TECHNIQUES: BAKE ONLY. It can be especially helpful if your bread, quick bread or cake is not quite done. Check every few minutes. This Cycle will bake for up to 4 hours (240 minutes) and from 200ºF to 375ºF. The time set in this Cycle is saved in the memory of the Breadmaker until you change it.

PERSONAL BAKER
The Breadman® Ultimate™ Dream Machine™ Breadmaker has 6 Personal Baker Recipe Memory Cycles. This means you have 6 personal memories to program and save for your best, favorite recipes. PERSONAL BAKER lets you factor the brand and type of flour, quality of yeast, and even your climate, into the Cycle times and temperatures. This information is then stored in the PERSONAL BAKER file, and kept separate from the Regular Cycles.

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KNOW YOUR INGREDIENTS

It has been said that cooking is an art that relies on the creativity of the chef. Baking bread is much more of a science, since the process of combining flour, water and yeast results in a chemical reaction that produces bread. You must remember that when the ingredients combine with each other, they produce a specific result. Read the following information carefully to gain a better understanding of the importance each ingredient plays in the bread making process. There are several Breadmaker recipe books available that may use these ingredients.

All-Purpose Flour

All-purpose flour is a blend of refined hard and soft wheat flours ideally suited for making quick breads and cakes. The most popular brands of flour have been tested for quick bread and cakes in the Breadmaker by Breadman® with excellent results.

Bran

Bran (unprocessed) is the coarse outer portion of the wheat or rye grains that is separated from flour by sifting or bolting. It is often added to bread in small quantities for nutritional enrichment, heartiness and flavor. It is also used to enhance bread texture.

Bread Flour

Bread flour is a high gluten/protein flour that typically has a higher gluten concentration than all-purpose flour. Using bread flour with the Breadmaker will produce loaves with better volume and structure.

Cornmeal and Oatmeal

Cornmeal and oatmeal come from coarsely ground white or yellow corn and from rolled or steel-cut oats. They are used primarily to enhance the flavor and texture of the bread.

Cracked Wheat

Cracked wheat has a very coarse texture. It comes from wheat kernels cut into angular fragments. It gives whole grain breads a nutty flavor and crunchy texture.

Rye Flour

Rye flour must always be mixed with a high proportion of bread flour, as it does not contain enough gluten to develop the structure for a high, even-grained loaf.

Self-Rising Flour

Self-rising flour contains leavening ingredients that will interfere with bread and cake making. **Self-Rising Flour is NOT RECOMMENDED for use with your Breadmaker.**

7 Grain Cereal Blend

7 grain cereal blend is a blend of cracked wheat, oats, bran, rye, cornmeal, flax seeds and hulled millet.

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KNOW YOUR INGREDIENTS *(CONTINUED)*

Vital Wheat Gluten

Vital wheat gluten is manufactured from wheat flour that has been treated to remove nearly all of the starch, which leaves a very high protein content. (Gluten is the protein in the wheat that makes the dough elastic.) Gluten is available at most health food stores and in the baking aisle in many markets. It is sometimes used in small portions with dense, low-gluten flours (such as whole wheat) to increase volume and lighten texture.

Whole Wheat Flour

Whole wheat flour is milled from the entire wheat kernel, which contains the bran and germ. This high fiber flour is richer in nutrients than all-purpose or bread flour. Breads made with this flour are usually smaller and heavier than white loaves. Many recipes mix whole wheat flour with bread flour or vital wheat gluten to produce a high, light-textured bread.

Flour Storage

Keep flour in a secure, airtight container. Keep rye and whole wheat flours stored in a refrigerator, freezer or a cool area to prevent them from becoming rancid. Allow flour to come to room temperature before using.

Flours, while visibly similar, can be very different by virtue of how they were ground, milled, stored, etc. You may have to experiment with different brands of flour to help you make the perfect loaf. See RECIPE TIPS Section of this Instruction Manual to assist with these experiments.

Yeast

Active yeast, through a fermentation process, produces carbon dioxide gas necessary to make bread rise. Yeast feeds on carbohydrates in sugar and flour to produce this gas. Three different types of yeast are available: fresh (cake), active dry and quick-acting. bread machine, quick or rapid rise yeast is quick-acting. **Fresh (cake) yeast is NOT RECOMMENDED for use with your Breadmaker.**

Ensure your yeast is fresh by checking its expiration date. Once a package or jar of yeast is opened, it is important that the remaining contents be immediately resealed and refrigerated or frozen for future use. Often dough that fails to rise is due to stale yeast.

The following test can be used to determine if your yeast is stale and inactive.

1. Place 1/2 cup of hot (110ºF-115ºF/43ºC-46ºC) water into a liquid measuring cup.
2. Stir 1 teaspoon of sugar into the water and then sprinkle 2 teaspoons of yeast over the surface.
3. Allow mixture to sit for 10 minutes undisturbed.
4. The mixture should foam and rise to the 1 cup mark. If this does not occur, discard this yeast and purchase fresh yeast.

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KNOW YOUR INGREDIENTS *(CONTINUED)*

NOTE: The basic bread and dough recipes in this booklet were developed using active dry yeast. You may use the chart below to substitute any quick-acting yeast (quick rise, fast rise or bread machine yeast) for the active dry yeast or vice versa.

Conversion Chart for Quick Rise Yeast

3/4 tsp. active dry yeast	=	1/2 tsp. quick rise yeast
1 tsp. active dry yeast	=	3/4 tsp. quick rise yeast
1-1/2 tsp. active dry yeast	=	1 tsp. quick rise yeast
2-1/4 tsp. active dry yeast	=	1-1/2 tsp. quick rise yeast
1 Tbsp. active dry yeast	=	2 tsp. quick rise yeast

Rapid Bread Yeast Amounts

The White, French, Whole Wheat and Fruits & Nuts Rapid Cycle decreases the time for making your favorite bread by approximately 1 hour. Choose a recipe, then simply use the amount of yeast listed for the RAPID Course instead of the NORMAL Course. The bread may be shorter and denser.

Sugar

Sugar is important for the color and flavor of breads. It also serves as food for the yeast since it supports the fermentation process. Recipes in this book that call for sugar require granulated sugar. Do not substitute powdered sugar. In addition, artificial sweeteners cannot be used as a substitute for sugar as the yeast will not react properly with them.

Salt

Salt is necessary to balance the flavor of breads and cakes. Salt limits the growth of yeast. Do not increase or decrease the amount of salt shown in the recipes.

Liquids

All liquids should be warm 80°F/27°C for all recipes. Liquids, such as milk (1%, 2%, whole and skim), water or a combination of powdered milk and water, can be used when making bread. Milk will improve flavor, provide a velvety texture and soften the crust, while water alone will produce a crispier crust. Vegetable or fruit juices and potato water may be used for flavor variety.

Eggs

Eggs add richness and a velvety texture to bread dough and cakes. When the recipe calls for egg(s) at room temperature, large egg(s) should be used.

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KNOW YOUR INGREDIENTS *(CONTINUED)*

Fats

Shortening, butter and oil shorten, or tenderize, the texture of yeast breads. French bread gets its unique crust and texture from the lack of fat added. However, breads that call for fat stay fresh longer. If butter is used directly from the refrigerator, it should be cut into small pieces for easier blending during the Kneading process.

Baking Powder

Double Acting Baking powder is a leavening agent used in quick breads and cakes. This type of leavening agent does not require rising time before baking, as the chemical reaction works when liquid ingredients are added and again during the Baking process.

Baking Soda

Baking soda is another leavening agent, not to be confused or substituted for baking powder. It also does not require rising time before baking as the chemical reaction works during the Baking process.

SUBSTITUTES

In our test kitchen, we experimented with these ingredient substitutions. We do caution you that your results may vary significantly from ours. If you would like to try other substitutions, there are several helpful hint books available from retail stores to assist you. However, we cannot guarantee their results.

Eggs

Liquid egg substitutes may be used as directed on the carton.

Two egg whites may be substituted for one whole egg.

REMEMBER, all egg products must be at room temperature.

Milk

Coffee creamer, non-dairy creamer or dry buttermilk may be substituted for dry milk in equal proportions. Liquid milk warmed to the correct temperature for that course may be substituted for water in equal proportions. The dry milk may then be eliminated all together. The loaf will be slightly smaller.

Salt

Salt-free recipes are not successful. Dietetically sodium free (less than 5 mg sodium per serving) or low salt (less than 1/2 the sodium of table salt) may be used in equal amounts. The bread will be more coarse.

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KNOW YOUR INGREDIENTS *(CONTINUED)*

Sugar

Honey may be substituted for sugar in equal proportions; reduce the liquid by the same amount. Brown sugar may be substituted for white sugar in equal proportions. Yeast needs sugar — no artificial sweetener should be used.

Yeast

We used RED STAR® Yeast to develop our recipes. However, any brand may be used.

MEASURING YOUR INGREDIENTS

The most important step when using your Breadmaker for making bread is measuring your ingredients. It is very important to measure each liquid and dry ingredient accurately. For best results, add ingredients into the Bread Pan in the order given in each recipe.

Liquid Measurements

Use transparent plastic or glass liquid measuring cups to measure all liquid ingredients. Place the cup on a horizontal flat surface and view markings at eye level. The level of the liquid must be aligned to the appropriate mark of measurement. A "guesstimate" is not good enough, as it could throw off the critical balance of the recipe.

Dry Measurements

Dry ingredients must be measured using standard size dry measuring cups. These cups are available in various sizes. Gently spoon dry ingredients into the measuring cup and level off with a knife. Do not scoop or tap measuring cup, as this will pack the ingredients. This extra amount could affect the balance of the recipe. Do not sift flour in bread making.

When measuring small amounts of dry or liquid ingredients (i.e. yeast, sugar, salt, dry milk, honey or molasses), a standard measuring spoon must be used. Measurements must be level, not heaping.

The Breadman® Ultimate™ Breadmaker produces delicious baked goods with ease. This marvelous Breadmaker asks only that you carefully follow the recipe instructions. In most cooking, a pinch of this and a dash of that is fine, but this is not the case for automatic breadmakers. Using this Breadmaker requires that you accurately measure each ingredient.

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RECIPE TIPS

Creating Your Own Yeast Breads

Even the most inexperienced baker can achieve the satisfying experience of baking a loaf of bread. All of the mystery and hard work is gone. Inside this talented Breadmaker is a computer brain which instructs the Breadmaker to mix the dough, knead the dough, allow it to proof (rise) and bake without you being present. The Breadmaker will also prepare dough for you to shape and bake in a conventional oven.

The recipes included in this book were developed for this Breadmaker. Each recipe features ingredients that best compliment a particular loaf of bread and each was tested in our Breadmakers. It is extremely important not to exceed the amount of flour specified in each recipe, up to approximately 6 cups, or an unsatisfactory baking performance could result. When using your own yeast bread recipes to bake an old favorite, use recipes in this cookbook as a guide for converting portions from your recipe to your Breadmaker.

Special Glazes for Yeast Breads

Give your just-baked bread a professional finish. After glazing, generously sprinkle with your choice of poppy, sesame or caraway seeds, if desired. Select one of the following special glazes to enhance your bread.

- **Melted Butter** Crust: Brush melted butter over just-baked bread for a softer, tender crust.
- **Milk Glaze:** For a softer, shiny crust, brush just-baked bread with milk or cream.
- **Sweet Icing Glaze:** Mix 1 cup sifted powdered sugar with 1 to 2 tablespoons of milk until smooth to make a consistent glaze. Drizzle the glaze over raisin bread or sweet breads when they are almost cool.

Bread Mixes and Other Recipe Books

You can use prepackaged bread mixes or other Breadmaker recipes in your Breadmaker. Follow package or recipe directions for making 1.5, 2.0, or 2.5 LB loaves.
Do not exceed the Bread Pan capacity.

Checking Dough Consistency

Although the Breadmaker will mix, knead, and bake bread automatically, when baking bread from scratch, it is necessary that you learn to recognize the condition of your dough The ratio of flour to liquid is the most critical factor in any bread recipe, yet most easily remedied. Touch PAUSE after 5 to 8 minutes during the Kneading process, open the Breadmaker, and check the consistency of the dough.

A bread or dough recipe dough ball should be slightly tacky to the touch. A SUPER RAPID dough ball should be sticky to the touch. If the bread dough ball is too dry, add liquid 1/2 to 1 teaspoon at a time. If it is too wet, add 1/2 to 1 tablespoon of flour at a time.

The QUICK BREAD / CAKE batter will look like normal batter.

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RECIPE TIPS *(CONTINUED)*

High-Altitude Baking

In high-altitude areas, over 3,000 feet, dough tends to rise faster as there is less air pressure. Therefore, less yeast is necessary. For more information on high altitude baking guides contact:

Colorado Cooperative Extension Resource Center
Toll free: (877) 692-9358
E-mail: CERC@vines.colostate.edu
Website: www.ext.colostate/edu/depts/coopext

In dry climates, flour is drier and requires slightly more liquid.

In humid climates, flour is wetter and will absorb less liquid. Therefore less liquid is required.

Slicing and Storing Bread

For best results, place the bread on a wire rack and allow to cool 15 to 30 minutes before slicing. Use an electric knife or a serrated knife for even slices.

Store unused bread tightly covered, (sealable plastic bags or plastic containers work well) at room temperature for up to three days. For longer storage, (up to one month) place bread in a tightly covered container in the freezer. Since homemade bread has no preservatives, it tends to dry out and become stale faster than commercially-made bread.

Leftover or slightly hardened bread may be cut into 1/2-inch or 1-inch cubes and used to make croutons, bread pudding or stuffing. Be sure to look at our DAY OLD BREAD RECIPES included in this Instruction Manual.

Freezing Baked Bread

When freezing bread and rolls, cool them before wrapping in plastic wrap. Place them in a plastic bag and seal it. Bread may be frozen for up to six weeks. When you thaw, partially open the wrapping to allow the moisture to escape gradually for best results.

Freezing Dough

At the end of the DOUGH Cycle, you may remove the dough and freeze it for baking at a later time. Form the dough into the desired shape and immediately freeze for one hour to harden. Remove from the freezer and wrap in plastic wrap. Next, place it in a plastic bag and seal. Dough can be kept in the freezer for up to four weeks. Thaw the dough in plastic bag in the refrigerator overnight or for several hours. Unwrap and place on baking container. Cover and let stand in warm, draft free place until double the original size. Because the dough is not room temperature, you will find it takes longer than usual to rise. Bake according to recipe instructions.

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STEP 7

BREAD Cycle choices are:

- WHITE BREAD
- FRENCH
- FRUITS & NUTS
- QUICK BREAD/CAKE
- WHOLE WHEAT
- SUPER RAPID

SOUR DOUGH Cycle choices are:

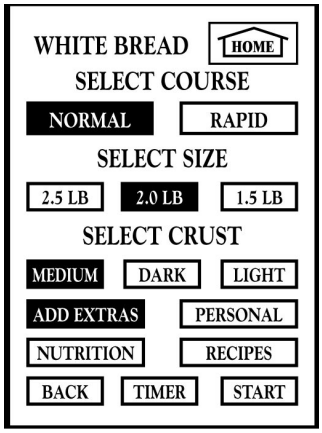
- FRENCH
- NORMAL

DOUGH Cycle choices are:

- BREAD
- PIZZA
- BAGEL

PLEASE NOTE: THE FOLLOWING STEPS AND STEP DESCRIPTIONS APPLY TO KEYS LISTED FOR MOST BREAD, DOUGH AND SOUR DOUGH CYCLES.

When you touch the WHITE BREAD Key, the following Screen will appear.



WHITE BREAD CYCLE
Options Screen

Other Cycles have similar Screens.

NOTE: Most bread Cycles are preset for **NORMAL, 2.0 LB, MEDIUM** crust color and **ADD EXTRAS**. The Key will be shaded dark.

All Keys (options) are offered for: WHITE BREAD, FRENCH, FRUITS & NUTS, and WHOLE WHEAT breads.

Limited options are offered for: QUICK BREAD/CAKE, SUPER RAPID, SOUR DOUGH, DOUGH, JAM, BAKE ONLY, and PERSONAL BAKER.

STEP 8

Select the Course: NORMAL or RAPID.

- **NORMAL** is preset. The RAPID Course for White Bread decreases the time for making bread by approximately 1 hour.
- Touch the **RAPID** Key if you wish to decrease the baking times. Use the amount of yeast listed for the RAPID Course.
- The RAPID Course cannot be activated for the SUPER RAPID, QUICK BREAD/ CAKE, SOUR DOUGH or DOUGH Cycles.

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STEP 9

Select SIZE.

- **2.0** is preset. Touch: **1.5** or **2.5 LB** to change.
- Loaf SIZE cannot be activated for: QUICK BREAD/CAKE or DOUGH.

STEP 10

Select CRUST.

- **MEDIUM** is preset. Touch the **LIGHT** or **DARK** CRUST Key to change.
- You can select Crust Color for WHITE, FRENCH, FRUITS & NUTS, QUICK BREAD/CAKE, and WHOLE WHEAT Cycles.
- Crust Color cannot be activated for the SUPER RAPID, SOUR DOUGH or DOUGH Cycle.

STEP 11

Touch RECIPES (optional) and read the ingredient list from the Screen.

- The LCD Screen displays one RECIPE for each Cycle.

Touch NUTRITION (optional) and read the NUTRITION FACTS from the Screen.

- The LCD Screen displays one screen of NUTRITION FACTS for each RECIPE.

STEP 12

ADD EXTRAS controls the Fruits & Nuts Dispenser.

- **ADD EXTRAS** is preset to dispense food.
- For WHITE, FRENCH, FRUITS & NUTS, QUICK BREAD/CAKE, WHOLE WHEAT, SOUR DOUGH and DOUGH Cycles, if you are adding special ingredients, such as dried fruit or nuts, herbs, oats, etc., put them into the Dispenser NOW!
- Touch **ADD EXTRAS** to STOP Dispenser from operating.

NOTE: Do not exceed 2/3 Cup capacity.

WARNING: Do not pour liquids or spices into the Dispenser. Always make sure fresh fruit or vegetables are not wet. Pat dry before putting them in the Dispenser.

STEP 13

Touch PERSONAL (optional).

- Recalls the 6 PERSONAL SELECT MEMORY programs.

For a detailed explanation of the PERSONAL Cycle option, please see the ADVANCED BAKING TECHNIQUES: PERSONAL BAKER section of this Instruction Manual.

STEP 14

Select TIMER (optional)

- You can pre-program your Breadman® Ultimate™ Breadmaker so that it bakes while you are at work or so that fresh bread is ready for you in the morning.
- The 24 Hour Timer cannot be activated for: QUICK BREAD/CAKE, SUPER RAPID, SOUR DOUGH, JAM or BAKE ONLY Cycles.

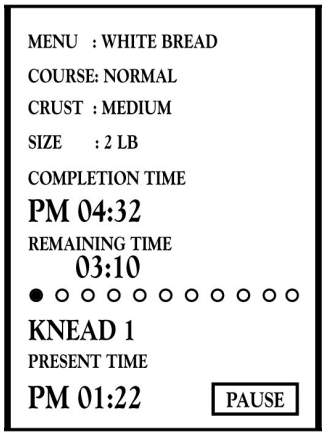
For a detailed explanation, please see the ADVANCED BAKING TECHNIQUES: DELAY BAKE TIMER section of this Instruction Manual.

STEP 15

Touch START to begin the Cycle.

- The following Screen will inform you of the selections chosen.
- As the Breadmaker is processing, you can check the Screen for the COMPLETION TIME, REMAINING TIME, and the PRESENT TIME.*
- The circles under the REMAINING TIME will blacken as the Cycle advances.

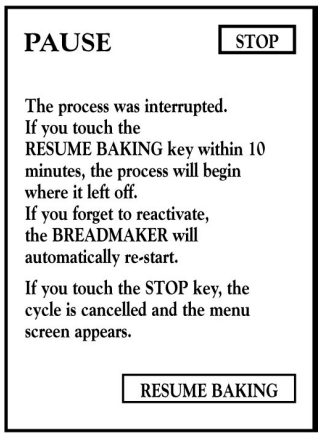
*Please see BEFORE USING FOR THE FIRST TIME section of this Instruction Manual for complete instructions to set the PRESENT TIME.



BREAD CYCLE
Information Screen

STEP 16

- First, the Breadmaker mixes the ingredients. Then, it begins the Kneading process. During this process, the yeast begins to activate, and normally the Viewing Window begins to fog. (This will clear so you can see the progress of your loaf.) The Breadmaker will stop kneading to let the dough rise.
- In all BREAD and QUICK BREAD/CAKE Cycles, the Breadman® Ultimate™ Breadmaker continues the Baking process.
- Touch **PAUSE** to interrupt the Breadman® Ultimate™ Breadmaker after the first few minutes of kneading to check the dough ball. A bread or dough recipe dough ball should be slightly tacky to the touch. A SUPER RAPID dough ball should be sticky to the touch. The QUICK BREAD/CAKE batter will look like a normal runny batter. At this time, push down any dough or flour that may be on the sides of the Bread Pan.
- If you touch **PAUSE**, the following Screen will appear and the Breadmaker will beep continuously.
- See ADVANCED BAKING TECHNIQUES: PAUSE for other uses.



PAUSE / STOP / RESUME BAKING

- Touch **RESUME BAKING** Key within 10 minutes; the process will resume from the point where it left off. If you forget to reactivate, the Breadmaker will automatically start the Cycle again.

- Touch the **STOP** Key, to cancel the Cycle and the Cycle Selection Screen appears.

NOTE: If you make an error after you've activated the Cycle and want to start over, touch PAUSE and then STOP. The Cycle will stop and you can begin again.

For BREAD DOUGH, PIZZA and BAGEL DOUGHS, refer to STEP 18.

STEP 17

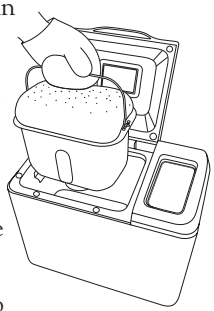
BREAD or QUICK BREAD/CAKE Cycle Completed.

WHEN BAKING IS COMPLETED	OK
1. Touch the OK key.	
2. Unplug the power cord.	
3. Remove the pan with a pot holder.	
4. Take the bread out of the bread pan.	
5. Check for kneading paddle before slicing.	

- When bread baking is completed, the Breadmaker will beep and the Screen will read COMPLETE. This indicates that the Cycle is completed. Touch **OK** to stop the Keep Warm Phase; then put on your oven mitts and remove the Bread Pan.
- When you are done using the Breadmaker, be sure to unplug it.
- Remember that the Bread Pan and your loaf are both very hot! Be careful not to place either on a tablecloth, plastic surface, or other surface that might scorch or melt.
- If **OK** is NOT touched, a controlled Keep Warm Phase will begin and will automatically shut off after 60 minutes. While this Phase will help prevent the bread from becoming soggy, for best results, remove bread immediately after Baking Cycle is complete.
- The Keep Warm Phase does not apply to QUICK BREAD/CAKE, JAM, SOUR DOUGH, BREAD DOUGH, PIZZA DOUGH, BAGEL DOUGH or BAKE ONLY Cycles.

STEP 18

Remove the loaf of bread from the Bread Pan.



- Turn over the Bread Pan a few inches from the countertop and gently shake out the loaf. It's best to remove the loaf as soon as the Breadmaker is done baking.
- Place the loaf on a wire rack or other cooling surface to cool. Bread should be cooled (15 to 30 minutes) before it is sliced.
- Quick Bread/Cake should cool in the Bread Pan for 20 minutes. Use a thin rubber or plastic spatula and gently loosen the cake from the sides of the Bread Pan.
- Gently shake the quick bread/cake out of the Bread Pan and allow an additional 30 minutes to cool on a wire rack before slicing.
- Sometimes the Kneading Paddle will stick in a loaf of bread. If it does, use a non-metal utensil to gently remove it, taking care not to scratch the Kneading Paddle.

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DOUGH CYCLES: GENERAL DESCRIPTION

BREAD DOUGH

This Cycle makes dough for breads that is shaped and baked in a conventional oven.

PIZZA DOUGH

The Pizza Dough Cycle will make your favorite pizza crust dough.

BAGEL DOUGH

Use this Cycle to make bagel dough that is shaped and then baked in a conventional oven.

SOUR DOUGH

This Cycle begins with mixing the levain ingredients and then fermenting the mixture over time to create a sour dough starter. At the end of the fermentation, additional ingredients are added and you can choose to make either dough to be hand-shaped and baked in a conventional oven, or bake a loaf of bread in the Breadmaker.

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DOUGH CYCLES: BREAD / PIZZA / BAGEL

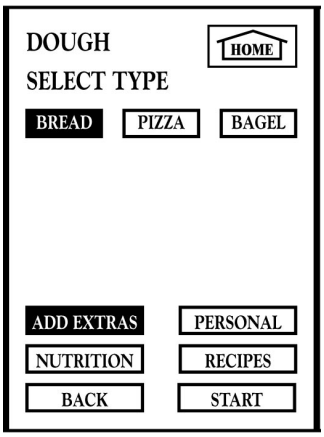
STEP 7

This Cycle makes Dough for bread, pizza or bagels and will not bake the dough. Remove the dough and shape it, then bake in a conventional oven.

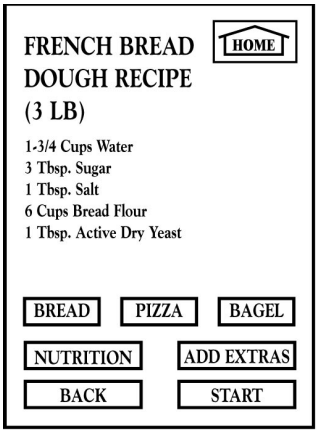
The following steps will describe how to make Doughs with your Breadman® Ultimate™ Dream Machine™ Breadmaker.

NOTE: Follow STEP 1 through STEP 6 for making breads.

From the MENU & START / Cycle Select Screen, touch **DOUGH.** Then touch **BREAD, PIZZA** or **BAGEL.**



DOUGH CYCLE Options Screen



FRENCH BREAD DOUGH Recipe, 3 LB

STEP 8

Touch RECIPES (optional) and read the ingredient list from the Screen. **(See FRENCH BREAD DOUGH Recipe, 3 LB.)**

- The LCD Screen displays one RECIPE for each Cycle.

Touch NUTRITION (optional) and read the NUTRITION FACTS from the Screen.

- The LCD Screen displays one screen of NUTRITION FACTS for each RECIPE.

STEP 9

Touch BACK to return to the DOUGH CYCLE Options Screen.

ADD EXTRAS controls the Fruits & Nuts Dispenser. **ADD EXTRAS** is preset.

- Touch **ADD EXTRAS** to STOP Dispenser from operating.

NOTE: Do not exceed Dispenser's 2/3 Cup capacity.

WARNING: Do not pour liquids or spices into the Dispenser. Always make sure fresh fruit or vegetables are not wet. Pat dry before putting them in the Dispenser.

STEP 10

Touch START.

When the DOUGH Cycle is completed, the Breadmaker beeps to let you know when the dough is ready to be removed.

STEP 11

Remove the dough from the Bread Pan. Then it's up to you to shape it, give it time for a final rising period, and bake it in a conventional oven.

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MAKING DOUGHS: GENERAL INFORMATION

IMPORTANT: Never allow the dough to remain in the Breadmaker after the Cycle is complete; it may over rise and damage the machine.

- Rising times for dough after it is shaped and placed in a baking pan will vary due to recipe, temperature and humidity level of your kitchen. The optimum temperature of the room for rising is 80°-85°F/27°-29°C. Rising is the most essential feature in bread making.
- The Breadmaker allows the dough to have a first rise or fermentation before the dough is removed. Fermentation conditions the gluten, (which becomes pliable and elastic with a soft, smooth quality) develops the flavor and leavens the product.
- For a single final rise, remove from Breadmaker, let **rest** 10 minutes, shape as desired and allow dough to rise until doubled in volume.
- Sometimes a double rising is beneficial especially for whole grain or 100% whole wheat bread. The dough rises once in the Breadmaker during the DOUGH Cycle. Remove the dough, punch down, let rise again, punch down and let rest 10 minutes. Resting allows the gluten to relax and makes handling easier. Shape as desired and allow dough to rise until doubled in volume.

BAKING HINT: Dough has doubled in volume when an indentation remains after the tip of a finger is pressed lightly and quickly into the dough. If the indentation springs back, cover and let rise 15 minutes and check again.

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MAKING DOUGHS: SOUR DOUGH CYCLE

SOUR DOUGH is a combination of water, sugar, dry milk, flour and yeast that is mixed and heated and allowed to ferment over time to create a levain or starter. The remaining bread ingredients are added to the starter to make a loaf of bread. Your Breadman® Ultimate™ Dream Machine™ Breadmaker will do double duty resulting in fantastic Sour Dough breads or crispy chewy Old World type breads. The SOUR DOUGH Cycle will ferment for 2 to 48 hours. To develop the best "sour" flavor, 36 to 48 hours of fermentation time is required. The Old World type breads require a sponge that ferments for 2-12 hours. After adding the remaining ingredients, the Breadmaker will either Mix and Bake or just Mix the Dough, allowing you to bake a traditional loaf in a conventional oven.

The Breadman® Ultimate™ offers you the choice of either FRENCH or NORMAL Sour Dough breads. FRENCH Sour Dough typically does not contain large amounts of fat, sugar or milk. The crust is crispier and the crumb is chewier than NORMAL Sour Dough bread.

When the fermentation process is complete, the Breadmaker automatically returns to the preset Cycle times for FRENCH or NORMAL Sour Dough bread.

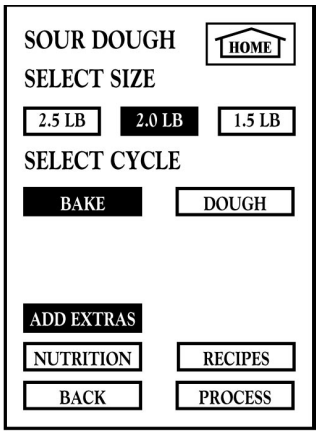
The Breadman® Dream Machine™ offers both Recipes and Nutritional Information (NUTRITION FACTS) for Sour Dough (NORMAL or FRENCH).

NOTE: To create Sour Dough breads other than FRENCH or NORMAL, after the fermentation process touch STOP to abort the Cycle. Return to Cycle Select Screen to select the next Cycle (such as WHOLE WHEAT) and proceed as the Screen directs.

Follow **STEP 1** through **STEP 6** for making breads.

STEP 7

From the MENU & START / Cycle Select Screen, touch **SOUR DOUGH;** the following Screen will appear.



SOUR DOUGH
Options Screen

Then touch to select **2.5, 2.0** or **1.5 LB** loaf size, **BAKE** or **DOUGH** Cycle. Touch **ADD EXTRAS** to STOP Dispenser from operating.

NOTE: ADD EXTRAS controls the Fruits & Nuts Dispenser. ADD EXTRAS is preset.

NOTE: Do not exceed 2/3 Cup capacity.

WARNING: Do not pour liquids or spices into the Dispenser. Always make sure fresh fruit or vegetables are not wet. Pat dry before putting them in the Dispenser.

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FRENCH SOUR DOUGH CYCLE *(CONTINUED)*

STEP 8

1 Touch **PROCESS**. Adjust the FERMENT TIME from 2 to 48 hours.

2. Touch the **START** Key.

3. After the beeper sounds, the fermented sponge (levain) is ready to process.

4. Touch the **OK** Key.

SOUR DOUGH
Fermented Sponge Ready

5. Add the remaining ingredients. If you want DOUGH ONLY, touch the **START** Key. If you want to bake a loaf of bread, touch the **DOUGH ONLY** Key and it will change to Baking Cycle.

6. Touch the **START** Key.

7. Refer to BREAD CYCLES **STEP 16** BREAD or QUICK BREAD/CAKE.

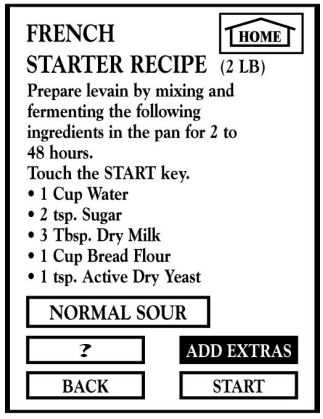
8. Refer to BREAD CYCLES **STEP 17** BREAD or QUICK BREAD/CAKE Cycle Completed.

For NORMAL SOUR DOUGH, follow the same procedures as French, just use the different recipe.

SOUR DOUGH choices are:

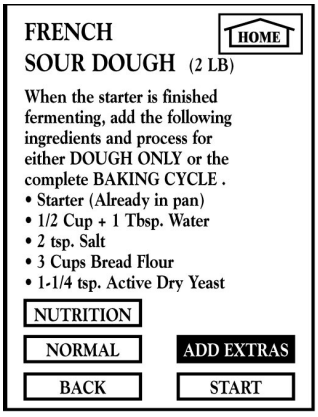
- FRENCH
- NORMAL

When you touch the **RECIPE** Key, the following screen will appear, listing the FRENCH STARTER RECIPE.



FRENCH SOUR DOUGH
Starter Recipe

Touch the (**?**) Key and the following Screen will appear listing the rest of the ingredients for FRENCH SOUR DOUGH BREAD recipe.



FRENCH SOUR DOUGH
Bread Recipe

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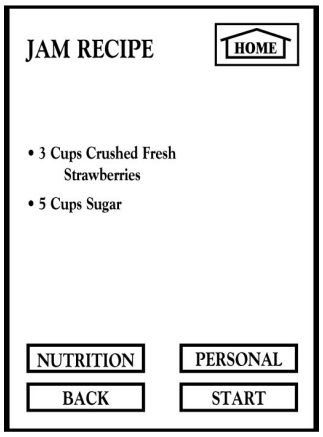
JAM CYCLE: GENERAL DESCRIPTION

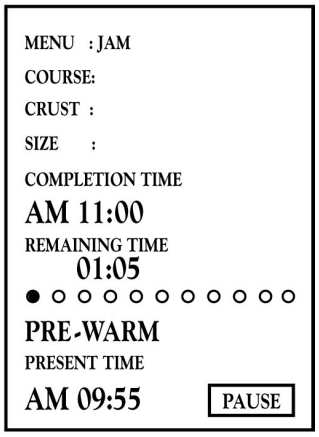
Your Breadman® Ultimate™ Dream Machine™ can prepare delicious, fresh Jam made from fresh or frozen-thawed fruits of your choice.

Jam Cycle Method:

1. From the Cycle Select Screen, touch **JAM** Key. A basic recipe for Strawberry Jam is displayed, and 4 Keys: **NUTRITION, PERSONAL, BACK** and **START.**
2. Remove the Bread Pan from the Breadman®. Attach the Kneading Paddle onto the Drive Shaft. Have all ingredients ready. Clean fresh berries or fruit, cut into 1/2-inch cubes. Drain fruit. Crush with a potato masher or food processor.
3. Use a liquid measuring cup to measure the drained, crushed fruit.
4. Use a dry measuring cup to measure the sugar.
5. Use a measuring spoon to measure the lemon juice, if using.
6. Place the Bread Pan into the Breadman®. Push down until it fits firmly into place. Close Lid. Touch the **START** Key.



JAM CYCLE
Options Screen



JAM CYCLE
Information Screen

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JAM CYCLE: GENERAL DESCRIPTION *(CONTINUED)*

7. The Breadmaker will pre-heat for 15 minutes before any movement occurs in the Pan. The jam will be heated and mixed for approximately 50 minutes. The entire JAM Cycle takes 1 hour and 5 minutes.
8. The REMAINING TIME will count down on the Screen until the Breadmaker beeps to signal the Cycle is completed. Press the **STOP** Button and open the Lid.

CAUTION: **THE OVEN CAVITY, BREAD PAN, KNEADING PADDLE AND JAM WILL BE VERY HOT. USE OVEN MITTS.**

9. Remove the Bread Pan from the Breadman®. BE SURE TO USE OVEN MITTS.

For best results

10. Pour the hot jam into a heat-safe container. Leave on the counter top to cool, carefully stir frequently.
11. Pour the cooled jam into a refrigerator/freezer-safe container, leaving 1/2" of space at the top.
12. Cover tightly to store. Jam will thicken upon cooling.

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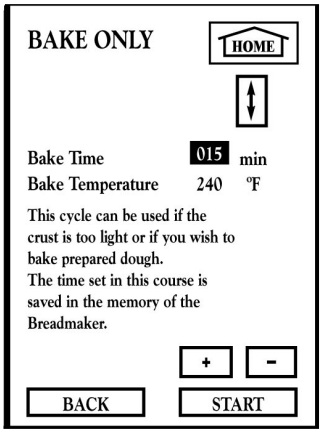
BAKE ONLY CYCLE: GENERAL DESCRIPTION



BAKE ONLY SCREEN

Set Variable TIME and TEMPERATURE

BAKE ONLY has variable TIME and variable TEMPERATURE. You can now bake dough, which was pre-made or purchased at the store, or perhaps your recipe calls for the dough to rest in the refrigerator for an extended time before baking.

When the BAKE ONLY Screen first appears, the BAKE TIME will be highlighted. Touch the (**+**) and (**-**) Keys to adjust the amount of TIME (in minutes) you would like the Breadmaker to bake, up to 4 hours (240 minutes).

Touch the ↕ Key under **HOME** to change to BAKE TEMPERATURE. Touch the (**+**) and (**-**) KEYS to adjust the TEMPERATURE, from 200ºF to 375ºF.

NOTE: Touch the ↕ Key under **HOME** whenever you wish to change either the BAKE TIME or BAKE TEMPERATURE.

HINT: Touch and hold the (**+**) and (**-**) Keys to fast advance or fast reverse either the BAKE TIME or BAKE TEMPERATURE.

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ADVANCED BAKING TECHNIQUES: PERSONAL BAKER CYCLE: GENERAL DESCRIPTION

Your Breadman® Ultimate™ Dream Machine,™ with its special features, allows you to create your own Cycle processes or redefine the pre-programmed Cycle processes. To add your own Cycle, touch **PERSONAL BAKER** at the bottom of the MENU & START Screen. To redefine a pre-programmed Cycle, touch PERSONAL on a Bread Cycle Screen (WHITE, FRENCH, FRUITS & NUTS, QUICK BREAD/CAKE, WHOLE WHEAT, SUPER RAPID, DOUGH, JAM), see the ADVANCED BAKING TECHNIQUES: PERSONAL Section of this Instruction Manual. Both screen selections will be saved in the same 6 PERSONAL SELECT MEMORY Cycles for future use.

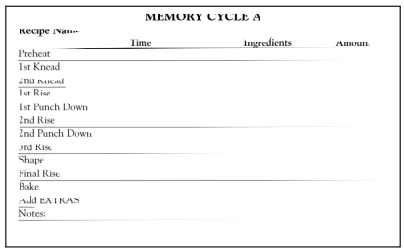
NOTE: Directions are written for a new Breadmaker when all MEMORY Cycles A - F, are called EMPTY. After the PERSONAL BAKER Memory Cycle has been used, it will be named USER DEFINED. When the MEMORY Cycle has been programmed using the PERSONAL Key from one of the Cycle Screens, (WHITE, FRENCH, FRUITS & NUTS, QUICK BREAD/CAKE, WHOLE WHEAT, SUPER RAPID, DOUGH, JAM), it will be named the Cycle it came from.

Just Program in the Numbers!

The **PERSONAL BAKER** lets you be as creative as you need to be with a Cycle. If you want the dough to knead for 20 minutes, de-gas (punch down) for 15 seconds, and rise for an hour, just program in the numbers. You can choose to alter each process time to suit the taste of your recipe and your family and then save the processes in 1 of the 6 Select MEMORY Cycles.

We recommend that for your own reference, you keep a log of the recipe name, ingredients, amounts, and times in the charts provided at the end of this book.

You can recall your previously-saved personal settings from the 6 MEMORY Cycles (A through F). You will be allowed to further adjust each time setting for bread making. Try various combinations and enjoy making your own original recipes.



MEMORY CYCLE A

Recipe Name:

	Time	Ingredients	Amount
Preheat			
1st Knead			
2nd Knead			
1st Rise			
1st Punch Down			
2nd Rise			
2nd Punch Down			
3rd Rise			
Shape			
Final Rise			
Bake			
Add EXTRAS			

Notes:

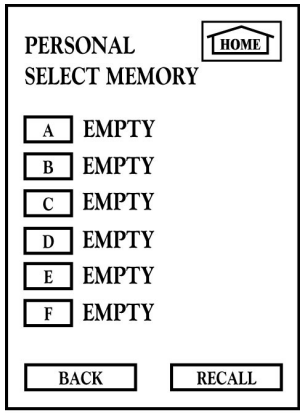
Use the 6 MEMORY Cycles Charts A through F at the end of this book to record the recipe name, ingredients, amounts, and times used.

PERSONAL BAKER CYCLE: GENERAL DESCRIPTION

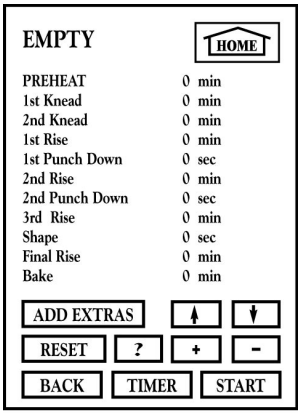
1. Touch the **PERSONAL BAKER** Key.
2. Touch the MEMORY Cycle **(A, B, C, D, E**, or **F)** you want to store your process in. (It may say USER DEFINED, EMPTY or have a Bread Cycle listed.)
3. Touch RECALL and a list of all process and times are listed.
4. Touch the **UP** (▲) or **DOWN** (▼) Keys to move the cursor up and down the process list.
5. To change or enter the time for any of the listed Processes, touch the (**+**) or (**–**) Key. Time will change in 1-minute or 1-second increments.
6. When the START Key is touched, all times entered will be automatically saved in the Breadmaker memory until they are changed again.

NOTE: If you touch **RESET**, all of the changes made will be erased and the **PERSONAL BAKER** Cycle will revert back to the last saved time. The cursor will move to the first process.

7. Touch **START,** all times will be stored in the Breadmaker's memory and the MEMORY Cycle Key that you selected will change to USER DEFINED.



PERSONAL BAKER Screen



RECALL Lists Processes and Times

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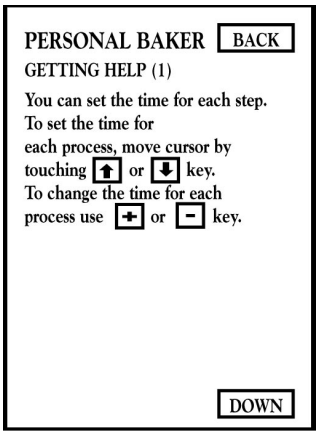
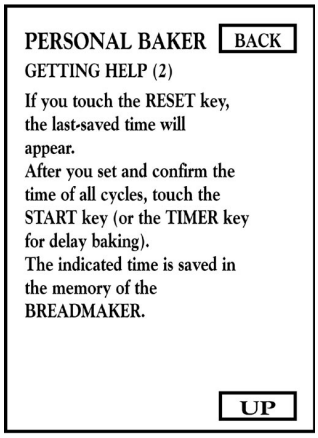
PERSONAL *(CONTINUED)*

9. Touch **START** to begin the newly defined PERSONAL Cycle, or touch the **TIMER** Key to activate the Delay Bake Timer.

Touch the (**?**) Key and the following Screen will appear listing brief instructions for setting the PERSONAL BAKER and PERSONAL Cycles. Touch the **DOWN** Key for more information.



GETTING HELP (1)



GETTING HELP (2)

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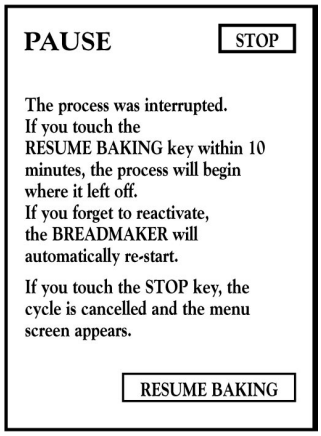
ADVANCED BAKING TECHNIQUES: PAUSE



PAUSE SCREEN

The Breadman® Ultimate™ Dream Machine™ bakes a traditional horizontal loaf. This feature, in combination with the **PAUSE** Key, allows you to be very creative with bread machine baking.

You can touch **PAUSE** at any time, during any Cycle.

When you touch **PAUSE**, the Breadmaker will stay "on hold" for up to 10 minutes. You will hear 4 continuous beeps when the **PAUSE** begins and the Pause Screen shown above will appear. The beeping will continue until the Cycle is resumed.

Touch the **RESUME BAKING** Key and the machine will start again at the point where it left off. ***If you forget to touch* RESUME BAKING*, the machine will automatically reactivate after the 10 minutes have elapsed.***

Touch **STOP** to cancel the Cycle completely and return to the Cycle Selection Screen.

Using **PAUSE** will let you:

- Create decorative crusts
- Make pull-apart rolls
- Create rustic Mediterranean-styled rolled bread
- Add crumble toppings to coffee cakes

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PAUSE *(CONTINUED)*

Decorative Crusts

At start of Baking process (check KNEADING AND BAKING CYCLE CHART), touch **PAUSE**. Leave Bread Pan in Breadmaker. Use a very sharp knife or blade to cut a decorative pattern in the top of the loaf (slashes, tic-tac-toe or cross, etc.)

To prepare egg wash, use 1 egg white OR 1 whole egg + 1 Tbsp. water; mix well. Carefully brush the top of bread and cuts with egg wash.

Be careful not to spill or drip egg wash into Bread Pan or Baking Chamber, as it will burn.

Touch the **RESUME BAKING** Key; work quickly to limit amount of heat loss.

Pull-Apart Rolls

At start of final rise time (check KNEADING AND BAKING CYCLE CHART) touch **PAUSE**. Remove the Bread Pan from the Breadmaker and close the Lid. Remove dough and Kneading Paddle from the Bread Pan. Divide dough into even pieces (12, 18, or 24). Roll each piece into a round ball; layer into Bread Pan. Carefully brush 1st layer with egg wash; sprinkle with spices. Continue layering and spicing until all dough balls are used. Return to Breadmaker and touch **RESUME BAKING** Key.

Use Italian spices, cinnamon sugar, seeds, or any combination of toppings you desire.

Mediterranean-style Bread Recipe

Here's a quick example of a rolled, Mediterranean-style bread using a French bread recipe:

Activate **PAUSE** at the end of the Shape process (see KNEADING AND BAKING CYCLE CHART for time details) and remove the Bread Pan. Close the Lid.

Remove the dough and Kneading Paddle. Roll it out on a clean, lightly floured surface. Roll the dough into an 8˝ x 13˝ rectangle.

Lightly brush with good olive oil, such as *Tassos*. Then, sprinkle with fresh chopped garlic, basil, rosemary, and sun-dried tomatoes. Top with 1/3 cup of crumbled feta or goat cheese. If you would like, you could even add 2-3 slices of prosciutto.

Roll the dough up tightly into an 8˝ wide roll. Tuck the ends under and place into the Bread Pan. Return the Bread Pan to the Breadmaker, close the Lid and press **RESUME BAKING.**

The final rise will begin, immediately followed by **BAKE.**

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PAUSE *(CONTINUED)*

As the baking begins, touch **PAUSE** again. Slash the top crust, gently mist the loaf with cold water, return the Bread Pan to the Baking Chamber, close the Lid and touch **RESUME BAKING.** Your rustic, alfresco Mediterranean bread will soon finish baking.

Braided Breads

At start of Final Rise (check KNEADING AND BAKING CYCLE CHART), touch the **PAUSE** Key.

Remove Bread Pan and Kneading Paddle. Close Lid. Divide dough into 3 equal pieces. Stretch and roll each piece into 10-inch rope. Place ropes on a flat surface side by side. Starting at middle, braid to end, turn to braid second half, seal ends. Return to Bread Pan and tuck ends under loaf. If desired brush with water or egg wash and sprinkle with seeds (i.e. poppy or sesame seeds). Return to Breadmaker and touch **RESUME BAKING.**

NOTE:

Do not leave the Lid standing open for extended periods of time. ALWAYS use an oven mitt when handling the Bread Pan and follow the Important Safeguards found in the beginning of this book.

Add Crumbled Toppings to Coffee Cakes

QUICK BREADS/CAKE: At end of Final Mix (check KNEADING AND BAKING CYCLE CHART), touch the **PAUSE** Key; then remove Bread Pan from Breadmaker. Close Lid. Remove the Kneading Paddle from the batter. Top batter with Crumb Topping listed in your recipe. Place Bread Pan back into Breadmaker, and touch the **RESUME BAKING** Key.

IMPORTANT

Removing the Kneading Paddle will help prevent tearing the cake/loaf when it is removed from the Pan after baking.

Have all special ingredients ready before starting.

PAUSE allows 10 minutes to prepare bread products.

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White, French, Fruits & Nuts, and Whole Wheat Method:

1. Remove the Bread Pan from the Breadmaker. Attach the Kneading Paddle onto the Shaft. Have all ingredients ready. Make sure all ingredients, except water, are at room temperature.
2. Use a liquid measuring cup to measure the water (80°F/27°C); pour into the Bread Pan.
3. Use a measuring spoon to measure the oil; add to the Bread Pan.
4. Use a measuring spoon to measure the sugar, salt, and any other dry ingredients; level off with the straight edge of a knife and add to the Bread Pan.
5. Lightly spoon bread flour into a dry measuring cup; level off with the straight edge of a knife and add to the Bread Pan. Smooth into all corners.
6. Carefully measure Active Dry Yeast with a measuring spoon; level off with the straight edge of a knife and add to the Bread Pan.
7. Place the Bread Pan into the Breadmaker. Push down on the rim until the Bread Pan fits firmly in place. Close the Lid.
8. Touch **WHITE** Cycle Key Touch **2.5 LB, 2.0LB** or **1.5 LB.** LOAF SIZE. Touch the **START** Key.
9. At the beep during the kneading process, check the dough ball. It will be sticky to the touch. At this time, push down any dough or flour that may be on the sides of the Bread Pan.
10. When the beeper sounds the bread has finished baking. The Screen will display **COMPLETE.**
11. Touch the **OK** Key. If **OK** is NOT touched, a controlled Keep Warm Phase will begin and will automatically shut off after 60 minutes.
12. Use oven mitts to carefully remove the Bread Pan.

CAUTION: THE OVEN CAVITY, BREAD PAN, KNEADING BLADE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.

13. Turn the Bread Pan upside down and shake several times to release the bread. Do not use metal utensils inside the Bread Pan or Breadmaker. Remove the Kneading Paddle and allow loaf to cool standing upright on wire rack, approximately 15 to 30 minutes before cutting.
14. When the bread has completely cooled, approximately 1 hour, store in an airtight container.
15. UNPLUG UNIT BEFORE CLEANING. Clean Bread Pan after each use. DO NOT IMMERSE THE BREAD PAN IN WATER. (See CLEANING & STORING.) Clean inside of Breadmaker after each use.

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Banana Bread

Ingredients:	1.5 LB	2.0 LB	2.5 LB
Egg, large, room temperature	1	1	1
Water 80ºF/27ºC	3/4 Cup + 2 Tbsp.	1-1/4 Cups	1-1/2 Cups+ 2 Tbsp.
Oil	2 Tbsp.	3 Tbsp.	1/4 Cup
Banana Cake Mix*	1-1/2 Cups	2 Cups	2-1/2 Cups
Bread Flour	1-1/2 Cups	2 Cups	2-1/2 Cups
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Touch **WHITE BREAD** Cycle/**NORMAL** Course			
Touch **WHITE BREAD** Cycle/**RAPID** Course			
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.	1 Tbsp. + 1/4 tsp.

*Or any other variety of cake mix for flavor variation.

Banana Granola Bread

Ingredients:	1.5 LB	2.0 LB	2.5 LB
Water 80ºF/27ºC	1 Cup + 2 Tbsp.	1-1/2 Cups	1-3/4 Cups + 2 Tbsp.
Oil	2 Tbsp.	3 Tbsp.	1/4 Cup
Honey	2 Tbsp.	3 Tbsp.	1/4 Cup
Banana Extract	3/4 tsp.	1 tsp.	1-1/2 tsp.
Salt	1 tsp.	1-1/2 tsp.	2 tsp.
Dry Milk	2 Tbsp.	3 Tbsp.	1/4 Cup
Bread Flour	3 Cups	4 Cups	5 Cups
Banana Chips, crushed	1/2 Cup	2/3 Cup	1 Cup
Granola Cereal	3/4 Cup	1 Cup	1-1/4 Cups
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Touch **WHITE BREAD** Cycle/**NORMAL** Course			
Touch **WHITE BREAD** Cycle/**RAPID** Course			
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.	1 Tbsp. + 1/4 tsp.

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Buttermilk Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Cultured Buttermilk 80°F/27°C	1 Cup + 2 Tbsp.	1-1/2 Cups	1-3/4 Cups + 2 Tbsp.
Oil	2 Tbsp.	3 Tbsp.	1/4 Cup
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Sugar	2 Tbsp.	3 Tbsp.	1/4 Cup
Baking Soda	1/2 tsp.	3/4 tsp.	1 tsp.
Bread Flour	3 Cups	4 Cups	5 Cups
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Touch **WHITE BREAD** Cycle/**NORMAL** Course			
Touch **WHITE BREAD** Cycle/**RAPID** Course			
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.	1 Tbsp. + 1/4 tsp.

Corn Bread

Ingredients:	**1.5 LB**	**2.0 LB**	**2.5 LB**
Egg(s), large, room temperature	1	1	2
Water 80°F/27°C	3/4 Cup + 2 Tbsp.	1-1/4 Cups	1-1/2 Cups
Oil	3 Tbsp.	1/4 Cup	5 Tbsp.
Honey	3 Tbsp.	1/4 Cup	5 Tbsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 Tbsp.
Dry Milk	2 Tbsp.	2-1/2 Tbsp.	3 Tbsp.
Bread Flour	3 Cups	4 Cups	5 Cups
Corn Meal	1/3 Cup	1/2 Cup	2/3 Cup
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Touch **WHITE BREAD** Cycle/**NORMAL** Course			
Touch **WHITE BREAD** Cycle/**RAPID** Course			
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.	1 Tbsp. + 1/4 tsp.

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Egg Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Eggs, large, room temperature	2	2	3
Water 80ºF/27ºC	3/4 Cup	1 Cup + 2 Tbsp.	1-1/4 Cups + 2 Tbsp.
Oil	2 Tbsp.	3 Tbsp.	1/4 Cup
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Sugar	2 Tbsp.	3 Tbsp.	1/4 Cup
Dry Milk	3 Tbsp.	1/4 Cup	5 Tbsp.
Bread Flour	3 Cups	4 Cups	5 Cups
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Touch **WHITE BREAD** Cycle/**NORMAL** Course			
Touch **WHITE BREAD** Cycle/**RAPID** Course			
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.	1 Tbsp. + 1/4 tsp.

RECIPES

French Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Water 80ºF/27ºC	1 Cup + 2 Tbsp.	1-1/2 Cups	1-3/4 Cups
Oil *(optional)*	1-1/2 Tbsp.	2 Tbsp.	2 Tbsp. + 1 tsp.
Sugar	1-1/2 Tbsp.	2 Tbsp.	2 Tbsp. + 1 tsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Bread Flour	3 Cups	4 Cups	5 Cups
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Touch **FRENCH** Cycle/**NORMAL** Course			
Touch **FRENCH** Cycle/**RAPID** Course			
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.	1 Tbsp. + 1/4 tsp.

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Italian Herb Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Water 80ºF/27ºC	1 Cup + 2 Tbsp.	1-1/2 Cups	1-3/4 Cups + 2 Tbsp.
Oil	2 Tbsp.	3 Tbsp.	1/4 Cup
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Sugar	2 Tbsp.	3 Tbsp.	1/4 Cup
Bread Flour	3 Cups	4 Cups	5 Cups
Dried Italian Seasoning	2 tsp.	1 Tbsp.	1-1/2 Tbsp.
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Touch **FRENCH** Cycle/**NORMAL** Course			
Touch **FRENCH** Cycle/**RAPID** Course			
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.	1 Tbsp. + 1/4 tsp.

Sunny Mediterranean Bread

NOTE: Bread can be prepared as Dough; Use DOUGH Cycle and prepare as round bread.

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Water 80º F/27º C	1 Cup	1-1/4 Cups	1-1/2 Cups
Sun Dried Tomatoes in oil (drained and chopped)	1/3 Cup	1/2 Cup	2/3 Cup
Oil from Tomatoes	1 Tbsp.	1-1/2 Tbsp.	2 Tbsp.
Olive Oil	1 Tbsp.	1-1/2 Tbsp.	2 Tbsp.
Tomato Paste	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Olives, rinsed, chopped	1/4 Cup	1/3 Cup	1/2 Cup
Salt	1 tsp.	1-1/2 tsp.	2 tsp.
Sugar	1 Tbsp.	1-1/2 Tbsp.	2 Tbsp.
Bread Flour	3 Cups	4 Cups	5 Cups
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Touch **FRENCH** Cycle/**NORMAL** Course			
Touch **FRENCH** Cycle/**RAPID** Course			
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.	1 Tbsp. + 1/4 tsp.

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French Herb Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Water 80° F/27° C	1 Cup + 2 Tbsp.	1-1/2 Cups	1-3/4 Cups + 2 Tbsp.
Olive Oil	1 Tbsp.	1-1/2 Tbsp.	2 Tbsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Sugar	1-1/2 Tbsp.	2 Tbsp.	2-1/2 Tbsp.
Dried Herbs, crushed	3/4 tsp.	1 tsp.	1-1/2 tsp.
Garlic, dehydrated, minced	1/8 tsp.	1/4 tsp.	1/2 tsp.
Garlic Powder	1/8 tsp.	1/4 tsp.	1/2 tsp.
Bread Flour	3 Cups	4 Cups	5 Cups
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Touch **FRENCH** Cycle/**NORMAL** Course			
Touch **FRENCH** Cycle/**RAPID** Course			
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.	1 Tbsp. + 1/4 tsp.

Whole Wheat French Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Water 80° F/27°C	1 Cup+ 2 Tbsp.	1-1/2 Cup	1-3/4 Cups + 2 Tbsp.
Olive Oil	1-1/2 Tbsp.	2 Tbsp.	2-1/2 Tbsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Brown Sugar	2 Tbsp.	2-1/2 Tbsp.	3 Tbsp.
Bread Flour	2 Cups	2-1/2 Cups	3 Cups
Whole Wheat Flour	1 Cup	1-1/2 Cups	2 Cups
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Touch **FRENCH** Cycle/**NORMAL** Course			
Touch **FRENCH** Cycle/**RAPID** Course			
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.	1 Tbsp. + 1/4 tsp.

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RECIPES *Fruits & Nuts Bread (Cinnamon-Raisin-Walnut)*

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Water 80ºF/27ºC	1 Cup + 2 Tbsp.	1 Cup + 6 Tbsp.	1-3/4 Cup + 3 Tbsp.
Oil	1-1/2 Tbsp.	2 Tbsp.	3 Tbsp.
Brown Sugar	2-1/2 Tbsp.	3-1/2 Tbsp.	1/4 Cup + 1-1/2 tsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Dry Milk	1-1/2 Tbsp.	2 Tbsp.	2-1/2 Tbsp.
Cinnamon	2 tsp.	1 Tbsp.	1 Tbsp.
Bread Flour	3 Cups	4 Cups	5 Cups
Walnuts, chopped	1/2 Cup	2/3 Cup	1 Cup
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Add to Dispenser:			
Raisins	1/3 Cup	1/2 Cup	2/3 Cup
Touch **FRUITS & NUTS** Cycle/**NORMAL** Course			
Touch **FRUITS & NUTS** Cycle/**RAPID** Course			
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.	1 Tbsp. + 1/4 tsp.

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Spiced Pumpkin Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Eggs, large, room temperature	2	2	2
Water 80ºF/27ºC	1/2 Cup	3/4 Cup	1 Cup
Canned Pumpkin	1 Cup	1-1/4 Cups	1-1/2 Cups
Oil	2 Tbsp.	3 Tbsp.	1/4 Cup
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Brown Sugar	3 Tbsp.	1/4 Cup	5 Tbsp.
Clove	1/4 tsp.	1/4 tsp.	1/4 tsp.
Nutmeg	1/2 tsp.	3/4 tsp.	1 tsp.
Cinnamon	1 tsp.	1-1/4 tsp.	1-1/2 tsp.
Bread Flour	3 Cups	4 Cups	5 Cups
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Touch **FRUITS & NUTS** Cycle/**NORMAL** Course			
Touch **FRUITS & NUTS** Cycle/**RAPID** Course			
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.	1 Tbsp. + 1/4 tsp.

Dried Fruit Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Water 80ºF/27ºC	1 Cup + 2 Tbsp.	1-1/2 Cups	1-3/4 Cups + 2 Tbsp.
Oil	3 Tbsp.	1/4 Cup	5 Tbsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Brown Sugar	3 Tbsp.	1/4 Cup	5 Tbsp.
Dry Milk	3 Tbsp.	1/4 Cup	5 Tbsp.
Bread Flour	3 Cups	4 Cups	5 Cups
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Add to Dispenser:			
Dried Mixed Fruit, diced	1/3 Cup	1/2 Cup	2/3 Cup
Touch **FRUITS & NUTS** Cycle/**NORMAL** Course			
Touch **FRUITS & NUTS** Cycle/**RAPID** Course			
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.	1 Tbsp. + 1/4 tsp.

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Trail Mix Bread

Ingredients:	***1.5 LB***	***2.0 LB***	***2.5 LB***
Water 80ºF/27ºC	1 Cup + 2 Tbsp.	1-1/2 Cups	1-3/4 Cups + 2 Tbsp.
Oil	3 Tbsp.	1/4 Cup	5 Tbsp.
Honey	3 Tbsp.	1/4 Cup	5 Tbsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Bread Flour	3 Cups	4 Cups	5 Cups
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Add to Dispenser:			
Fruit & Nut Trail Mix	1/3 Cup	1/2 Cup	2/3 Cup
Touch **FRUITS & NUTS** Cycle/**NORMAL** Course			
Touch **FRUITS & NUTS** Cycle/**RAPID** Course			
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.	1 Tbsp. + 1/4 tsp.

Cheese Onion Bread

Ingredients:	***1.5 LB***	***2.0 LB***	***2.5 LB***
Water 80ºF/27ºC	1 Cup + 2 Tbsp.	1-1/2 Cups	1-3/4 Cups + 2 Tbsp.
Oil	1 Tbsp.	2 Tbsp.	3 Tbsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Sugar	3 Tbsp.	1/4 Cup	5 Tbsp.
Bread Flour	3 Cups	4 Cups	5 Cups
Cheddar Cheese, shredded	3/4 Cup	1 Cup	1-1/4 Cups
Dehydrated Onion	1-1/2 Tbsp.	2 Tbsp.	2-1/2 Tbsp.
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Touch **FRUITS & NUTS** Cycle/**NORMAL** Course			
Touch **FRUITS & NUTS** Cycle/**RAPID** Course			
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.	1 Tbsp. + 1/4 tsp.

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Carrot Raisin Bread

Ingredients:	***1.5 LB***	***2.0 LB***	***2.5 LB***
Egg, large, room temperature	1	1	1
Water 80ºF/27ºC	3/4 Cup + 2 Tbsp.	1-1/4 Cups	1-1/2 Cups + 2 Tbsp.
Oil	2 Tbsp.	3 Tbsp.	1/4 Cup
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Sugar	3 Tbsp.	1/4 Tbsp.	5 Tbsp.
Carrots, raw, grated	3/4 Cup	1 Cup	1-1/4 Cups
Bread Flour	3 Cups	4 Cups	5 Cups
Apple Pie Spice	3/4 tsp.	1 tsp.	1-1/4 tsp.
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Add to Dispenser:			
Raisins, seedless	1/3 Cup	1/2 Cup	2/3 Cup
Touch **FRUITS & NUTS** Cycle/**NORMAL** Course			
Touch **FRUITS & NUTS** Cycle/**RAPID** Course			
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.	1 Tbsp. + 1/4 tsp.

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RECIPES

Whole Wheat Bread (Whole Wheat with Gluten)

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Egg, large, room temperature	1	1	1
Water 80ºF/27ºC	1 Cup + 1 Tbsp.	1-1/2 Cups + 1 Tbsp.	1-3/4 Cup + 1 Tbsp.
Oil	2-1/2 Tbsp.	3 Tbsp.	1/4 Cup
Molasses	2-1/2 Tbsp.	3 Tbsp.	1/4 Cup
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Dry Milk	2 Tbsp.	2-1/2 Tbsp.	3 Tbsp.
Whole Wheat Flour	3-1/2 Cups	4-1/2 Cups	5-1/2 Cups
Gluten	1 Tbsp.	1-1/2 Tbsp.	2 Tbsp.
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Touch **WHOLE WHEAT** Cycle/**NORMAL** Course			
Touch **WHOLE WHEAT** Cycle/**RAPID** Course			
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.	1 Tbsp. + 1/4 tsp.

Sunflower and Sesame Seed Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Egg, large, room temperature	1	1	1
Water 80ºF/27ºC	3/4 Cup + 2 Tbsp.	1-1/4 Cup	1-1/2 Cup + 2 Tbsp.
Oil	2 Tbsp.	3 Tbsp.	1/4 Cup
Molasses	1 Tbsp.	2 Tbsp.	3 Tbsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Sugar	1 Tbsp.	2 Tbsp.	3 Tbsp.
Bread Flour	2-1/2 Cups	3 Cups	3-1/2 Cups
Whole Wheat Flour	1/2 Cup	1 Cup	1-1/2 Cups
Sesame Seeds	2 Tbsp.	2-1/2 Tbsp.	3 Tbsp.
Cumin Seeds	1/4 tsp.	1/4 tsp.	1/2 tsp.
Sunflower Seeds, hulled	1-1/2 Tbsp.	2 Tbsp.	2-1/2 Tbsp.
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Touch **WHOLE WHEAT** Cycle/**NORMAL** Course			
Touch **WHOLE WHEAT** Cycle/**RAPID** Course			
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.	1 Tbsp. + 1/4 tsp.

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Caraway Rye Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Egg(s), large, room temperature	1	1	2
Water 80ºF/27ºC	3/4 Cup + 2 Tbsp.	1-1/4 Cups	1-1/2 Cups
Oil	3 Tbsp.	1/4 Cup	5 Tbsp.
Honey	3 Tbsp.	1/4 Cup	5 Tbsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Dry Milk	2 Tbsp.	3 Tbsp.	1/4 Cup
Bread Flour	1-1/2 Cups	2 Cups	2-1/2 Cups
Whole Wheat Flour	3/4 Cup	1 Cup	1-1/4 Cups
Rye Flour	3/4 Cup	1 Cup	1-1/4 Cups
Caraway Seeds	2 Tbsp.	3 Tbsp.	1/4 Cup
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Touch **WHOLE WHEAT** Cycle/**NORMAL** Course			
Touch **WHOLE WHEAT** Cycle/**RAPID** Course			
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.	1 Tbsp. + 1/4 tsp.

Variation: Onion Rye Bread

ADD:			
Dehydrated Onion	3 Tbsp.	1/4 Cup	5 Tbsp.

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Eight Grain Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Egg, large, room temperature	1	1	1
Water 80ºF/27ºC	3/4 Cup + 2 Tbsp.	1-1/4 Cups	1-1/2 Cups + 2 Tbsp.
Oil	2 Tbsp.	3 Tbsp.	1/4 Cup
Honey	2 tsp.	1 Tbsp.	1-1/2 Tbsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Whole Wheat Flour	1 Cup	1-1/2 Cups	2 Cups
Bread Flour	1 Cup	1-1/2 Cups	2 Cups
Brown Rice Flour	1/4 Cup	1/3 Cup	1/4 Cup + 2 Tbsp.
Spelt Flour	1/4 Cup	1/3 Cup	1/4 Cup + 2 Tbsp.
Buckwheat Four	1/4 Cup	1/3 Cup	1/4 Cup + 2 Tbsp.
Rye Flour	1/4 Cup	1/3 Cup	1/4 Cup + 2 Tbsp.
Oatmeal	1/4 Cup	1/3 Cup	1/4 Cup + 2 Tbsp.
Cornmeal	2 Tbsp.	1/4 Cup	5 Tbsp.
Gluten	3 Tbsp.	1/4 Cup	5 Tbsp.
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Touch **WHOLE WHEAT** Cycle/**NORMAL** Course			
Touch **WHOLE WHEAT** Cycle/**RAPID** Course			
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.	1 Tbsp. + 1/4 tsp.

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Two Cheese Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Egg, large, room temperature	1	1	1
Water 80ºF/27ºC	3/4 Cup + 2 Tbsp.	1-1/4 Cups	1-1/2 Cups + 2 Tbsp.
Oil	1 Tbsp.	1-1/2 Tbsp.	2 Tbsp.
Honey	1 Tbsp.	2 Tbsp.	3 Tbsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Dry Milk	1 Tbsp.	2 Tbsp.	3 Tbsp.
Bread Flour	2-1/2 Cups	3 Cups	3-1/2 Cups
Whole Wheat Flour	1/2 Cup	1 Cup	1-1/2 Cups
Cheddar Cheese, shredded	3/4 Cup	1 Cup	1-1/4 Cups
Parmesan Cheese, grated	3 Tbsp.	1/4 Cup	5 Tbsp.
Sesame Seeds	2 tsp.	1 Tbsp.	1 Tbsp. + 1 tsp.
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Touch **WHOLE WHEAT** Cycle/**NORMAL** Course			
Touch **WHOLE WHEAT** Cycle/**RAPID** Course			
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.	1 Tbsp. + 1/4 tsp.

Dairy Whole Wheat Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Water 80ºF/27ºC	1/4 Cup	1/4 Cup	1/4 Cup
Milk 80ºF/27ºC	3/4 Cup	1 Cup	1-1/4 Cups
Cottage Cheese 80ºF/27ºC	1/4 Cup	1/3 Cup	1/2 Cup
Oil	3 Tbsp.	1/4 Cup	5 Tbsp.
Honey	3 Tbsp.	1/4 Cup	5 Tbsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Bread Flour	2 Cups	2-3/4 Cups	3 Cups
Whole Wheat Flour	1 Cup	1-1/4 Cups	2 Cups
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Touch **WHOLE WHEAT** Cycle/**NORMAL** Course			
Touch **WHOLE WHEAT** Cycle/**RAPID** Course			
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.	1 Tbsp. + 1/4 tsp.

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The **QUICK BREAD/CAKE** Cycle will mix and bake recipes made from scratch.

- It is important that you assist the Breadmaker in the stirring process during the rest time. Refer to KNEADING AND BAKING CYCLE CHART for the appropriate time. Use a rubber spatula to gently scrape the ingredients from the sides and corners of the Pan and fold into the wet mixture.
- Remove the Bread Pan from the Breadmaker as soon as the Cycle is complete and allow the cake or quick bread to remain in the Pan for 20 minutes on a cooling rack before removing. Using oven mitts, take a spatula and gently loosen the cake from the sides of the Bread Pan. Turn upside down to remove.

RECIPES *Quick Bread (Date Nut Bread)*

Ingredients:	***1 Loaf***
Egg, large, room temperature	1
Orange Juice 80°F/27°C	1/2 Cup
Water 80°F/27°C	1/2 Cup
Oil	1/4 Cup
Salt	1 tsp.
Sugar	1/2 Cup
All-Purpose Flour	3 Cups
Baking Powder	2-1/2 tsp.
Baking Soda	1/2 tsp.
Dried Dates, chopped	1 Cup
Add to Dispenser:	
Almonds, slivered	1/2 Cup
Touch **QUICK BREAD/CAKE** Cycle Key and **LIGHT** Crust Color Key	

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Quick Bread/Cake Method:

1. Remove the Bread Pan from the Breadmaker. Attach the Kneading Paddle onto the Shaft. Make sure all ingredients, except water and orange juice, are at room temperature.
2. Place egg in-shell in a bowl of warm water for 15 minutes to bring to room temperature.
3. Use a liquid measuring cup to measure the water (80ºF/27ºC) and orange juice (80ºF/27ºC); then pour into the Bread Pan.
4. Place unbeaten egg into the Bread Pan.
5. Use a measuring cup to measure the oil; add to the Bread Pan.
6. Use a measuring spoon to measure the salt and sugar; level off with the straight edge of a knife and add to the Bread Pan.
7. Use a measuring cup to measure the dried dates; add to the Bread Pan. Lightly spoon all-purpose flour into a dry measuring cup; level off with the straight edge of a knife and add to the Bread Pan.
8. Carefully measure baking powder and baking soda with a measuring spoon, level off with the straight edge of a knife and add to the Bread Pan.
9. Place the Bread Pan into the Breadmaker. Push down on the rim until the Bread Pan fits firmly in place. Close the Lid.
10. Touch the **QUICK BREAD/CAKE** Cycle Key. Touch **MEDIUM, DARK** or **LIGHT** CRUST COLOR. Refer to each recipe for the correct selection.
11. **ADD EXTRAS** controls the Fruits & Nuts Dispenser. **ADD EXTRAS** is preset to dispense food. Put slivered almonds into the Dispenser NOW!

WARNING: Do not exceed 2/3 Cup capacity.

NOTE: Do not pour liquids or spices into the Dispenser. Always make sure fresh fruit or vegetables are not wet. Pat dry before putting them in the Dispenser.

NOTE: If you will NOT be using the Dispenser, touch the **ADD EXTRAS** Key before **START** to STOP Dispenser from operating.

12. After 10 minutes, before the baking begins, the Bread Machine will stop to allow the dough to Rest. Touch the **PAUSE** Key. Remove the Bread Pan and use a spatula to fold in any flour from around the sides of the Bread Pan. Remove the Kneading Paddle from the batter and replace the Bread Pan. Push down on the rim until the Bread Pan fits firmly in place. Close the Lid.
13. Touch the **RESUME BAKING** Key and complete the baking process. Removing the Paddle will help prevent tearing the cake / loaf when it is removed from the Bread Pan after baking.
14. Remove the Bread Pan from the Breadmaker as soon as the Cycle is complete and allow the cake or quick bread to remain in the Bread Pan for 20 minutes on a cooling rack before removing. Using oven mitts, take a non-metal spatula and gently loosen the cake from the sides of the Pan. Turn Bread Pan upside down to release the loaf. Allow loaf to cool standing upright on wire rack approximately 15 to 30 minutes before slicing.

CAUTION; THE OVEN CAVITY, BREAD PAN, KNEADING PADDLE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.

15. When the bread has completely cooled, approximately 1 hour, store in an air tight container.
16. UNPLUG UNIT AND ALLOW TO COOL COMPLETELY BEFORE CLEANING. Clean Bread Pan after each use, DO NOT IMMERSE THE BREAD PAN IN WATER. (See Cleaning Instructions). Clean inside of Breadmaker after each use.

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Pineapple Coconut Pound Cake

Ingredients:	*1 Cake*
Eggs, large, room temperature	2
Pineapple, crushed, undrained	1-1/2 Cups
Oil	1/4 Cup
Salt	1-1/2 tsp.
Sugar	1 Cup
All-Purpose Flour	3 Cups
Baking Powder	1 Tbsp.
Add to Dispenser:	
Coconut, grated	2/3 Cup

Touch **QUICK BREAD/CAKE** Cycle Key and
MEDIUM Crust Color Key

Stir, use a spatula to fold in any flour around the sides of the Pan.

Banana Walnut Bread

Ingredients:	*1 Loaf*
Eggs, large, room temperature	2
Cultured Buttermilk 80°F/27°C	1 Cup
Oil	1/4 Cup
Salt	1 tsp.
Brown Sugar	3/4 Cup
Bananas, ripe, mashed	2 Cups
Walnuts, chopped	1 Cup
All-Purpose Flour	3 Cups
Cinnamon	1/2 tsp.
Nutmeg	1/2 tsp.
Baking Soda	1 tsp.
Baking Powder	2 tsp.

Touch **QUICK BREAD/CAKE** Cycle Key and
DARK Crust Color Key

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Cranberry Nut Quick Bread

Ingredients:	*1 Loaf*
Water 80ºF/27ºC	1/2 Cup
Cranberry Juice	1/2 Cup
Eggs, large, room temperature	2
Vanilla	1-1/2 tsp.
Shortening	1/4 Cup
Salt	3/4 tsp.
Sugar	1-1/2 Cups
Dried Cranberries	1-1/2 Cups
All-Purpose Flour	3 Cups
Baking Powder	1 Tbsp.
Add to Dispenser:	
Nuts, chopped	2/3 Cup

Touch **QUICK BREAD/CAKE** Cycle Key and **LIGHT** Crust Color Key

Carrot Pineapple Bread

Ingredients:	*1 Loaf*
Egg, large, room temperature	1
Water 80ºF/27ºC	1/2 Cup
Pineapple Juice 80ºF/27ºC, reserved	1/4 Cup
Oil	1/4 Cup
Salt	1 tsp.
Sugar	1/2 Cup
All-Purpose Flour	3 Cups
Carrots, raw grated	1-1/2 Cups
Crushed Pineapple, drained well	1/2 Cup
Nutmeg	1/2 tsp.
Baking Powder	2-1/2 tsp.
Baking Soda	1/2 tsp.

Touch **QUICK BREAD/CAKE** Cycle Key and **DARK** Crust Color Key

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We suggest starting your **SUPER RAPID** bread baking with this **SUPER RAPID** White Bread Recipe. Follow each step carefully, noticing that water temperatures must be 100°-115°F/43°-46°C and that Quick Rise, Rapid Rise, Bread Machine or Instant Rise Active Dry Yeast MUST be used.

RECIPES *Super Rapid White Bread*

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Water 100°-115°F/43°-46°C	1 Cup + 3 Tbsp.	1-1/2 Cups + 2 Tbsp.	1-3/4 Cups + 3 Tbsp.
Oil	2-1/2 Tbsp.	1/4 Cup	1/4 Cup + 2 Tbsp.
Sugar	2 Tbsp.	3 Tbsp.	1/4 Cup
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Dry Milk	1-1/2 Tbsp.	2 Tbsp.	3 Tbsp.
Bread Flour	3 Cups	4 Cups	5 Cups
Quick Rise Dry Yeast	1 Tbsp.+2-1/2 tsp.	2 Tbsp. + 3/4 tsp.	2 Tbsp.+1-1/2 tsp.
Touch **SUPER RAPID** Cycle Key			

Super Rapid Method:

1. Remove the Bread Pan from the Breadmaker. Attach the Kneading Paddle onto the Shaft. Have all ingredients ready. Make sure all ingredients, except water, are at room temperature.
2. Use a liquid measuring cup to measure the water (100°-115°F/43°-46°C); pour into the Bread Pan.
3. Use a measuring spoon to measure the oil; add to the Bread Pan.
4. Use a measuring spoon to measure the sugar, salt, and any other dry ingredients; level off with the straight edge of a knife and add to the Bread Pan.
5. Lightly spoon bread flour into a dry measuring cup; level off with the straight edge of a knife and add to the Bread Pan. Smooth into all corners.
6. Carefully measure Quick Rise Dry Yeast with a measuring spoon; level off with the straight edge of a knife and add to the Bread Pan.
7. Place the Bread Pan into the Breadmaker. Push down on the rim until the Bread Pan fits firmly in place. Close the Lid.
8. Touch **SUPER RAPID** Cycle Key Touch **2.5 LB, 2.0LB** or **1.5 LB.** LOAF SIZE. Touch the **START** Key.
9. At the beep during the kneading process, check the dough ball. It will be sticky to the touch. At this time, push down any dough or flour that may be on the sides of the Bread Pan.
10. When the beeper sounds the bread has finished baking.

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11. Use oven mitts to carefully remove the Bread Pan.

CAUTION: THE OVEN CAVITY, BREAD PAN, KNEADING BLADE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.

12. Turn the Bread Pan upside down and shake several times to release the bread. Do not use metal utensils inside the Bread Pan or Breadmaker. Remove the Kneading Paddle and allow loaf to cool standing upright on wire rack, approximately 15 to 30 minutes before cutting.
13. When the bread has completely cooled, approximately 1 hour, store in an airtight container.
14. UNPLUG UNIT BEFORE CLEANING. Clean Bread Pan after each use. DO NOT IMMERSE THE BREAD PAN IN WATER. (See CLEANING & STORING.) Clean inside of Breadmaker after each use.

Super Rapid Country White Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Cultured Buttermilk 100°-115°F/43°-46°C	1 Cup + 3 Tbsp.	1-1/2 Cups + 2 Tbsp.	1-3/4 Cups + 3 Tbsp.
Oil	1 Tbsp.	2 Tbsp.	3 Tbsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Sugar	1 Tbsp.	2 Tbsp.	3 Tbsp.
Instant Potato Granules	1/4 Cup	1/2 Cup	3/4 Cup
Bread Flour	3 Cups	4 Cups	5 Cups
Quick Rise Dry Yeast	1 Tbsp. + 1-3/4 tsp.	2 Tbsp. + 1/2 tsp.	2 Tbsp. + 2 tsp.

Touch **SUPER RAPID** Cycle Key

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Super Rapid French Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Water 100°-115°F/43°-46°C	1 Cup + 3 Tbsp.	1-1/2 Cups + 2 Tbsp.	1-3/4 Cups + 3 Tbsp.
Oil	1 tsp.	1-1/2 tsp.	2 tsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Sugar	1 Tbsp.	2 Tbsp.	3 Tbsp.
Bread Flour	3 Cups	4 Cups	5 Cups
Quick Rise Dry Yeast	1 Tbsp. + 1-3/4 tsp.	2 Tbsp. + 1/2 tsp.	2 Tbsp. + 2 tsp.

Touch **SUPER RAPID** Cycle Key

Super Rapid Honey Granola Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Water 100°-115°F/43°-46°C	1 Cup + 3 Tbsp.	1-1/2 Cups + 2 Tbsp.	1-3/4 Cups + 3 Tbsp.
Oil	3 Tbsp.	1/4 Cup	5 Tbsp.
Honey	3 Tbsp.	1/4 Cup	5 Tbsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Dry Milk	3 Tbsp.	1/4 Cup	5 Tbsp.
Bread Flour	3 Cups	4 Cups	5 Cups
Granola Cereal	3/4 Cup	1 Cup	1-1/4 Cup
Quick Rise Dry Yeast	1 Tbsp. + 1-3/4 tsp.	2 Tbsp. + 1/2 tsp.	2 Tbsp. + 2 tsp.

Touch **SUPER RAPID** Cycle Key

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Super Rapid Italian Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Water 100°-115°F/43°-46°C	1 Cup + 3 Tbsp.	1-1/2 Cups + 2 Tbsp.	1-3/4 Cups + 3 Tbsp.
Oil	2 Tbsp.	3 Tbsp.	1/4 Cup
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Sugar	3 Tbsp.	1/4 Cup	5 Tbsp.
Dry Milk	2 Tbsp.	3 Tbsp.	1/4 Cup
Bread Flour	3 Cups	4 Cups	5 Cups
Quick Rise Dry Yeast	1 Tbsp. + 1-3/4 tsp.	2 Tbsp. + 1/2 tsp.	2 Tbsp. + 2 tsp.

Touch **SUPER RAPID** Cycle Key

Super Rapid Cinnamon Raisin Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Water 100°-115°F/43°-46°C	1 Cup + 3 Tbsp.	1-1/2 Cups + 2 Tbsp.	1-3/4 Cups + 3 Tbsp.
Oil	2 Tbsp.	3 Tbsp.	1/4 Cup
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Brown Sugar	3 Tbsp.	1/4 Cup	5 Tbsp.
Dry Milk	2 Tbsp.	3 Tbsp.	1/4 Cup
Bread Flour	3 Cups	4 Cups	5 Cups
Cinnamon	1 tsp.	1-1/2 tsp.	2 tsp.
Raisins	1/2 Cup	3/4 Cup	1 Cup
Walnuts, chopped	1/3 Cup	1/2 Cup	2/3 Cup
Quick Rise Dry Yeast	1 Tbsp. + 1-3/4 tsp.	2 Tbsp. + 1/2 tsp.	2 Tbsp. + 2 tsp.

Touch **SUPER RAPID** Cycle Key

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SOUR DOUGH: NORMAL & FRENCH

RECIPES *Normal Sour Dough Starter*

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Water 80ºF/27ºC	3/4 Cup	1 Cup	1 Cup
Sugar	2 tsp.	1 Tbsp.	1 Tbsp.
Dry Milk	2 Tbsp.	3 Tbsp.	3 Tbsp.
Bread Flour	3/4 Cup	1 Cup	1 Cup
Active Dry Yeast	3/4 tsp.	1 tsp.	1 tsp.

Touch **SOUR DOUGH** Cycle Key; then **DOUGH** or **BAKE**

Method:

1. Remove the Bread Pan from the Breadmaker. Attach the Kneading Paddle onto the Shaft. Make sure all ingredients are at room temperature.
2. Use a liquid measuring cup to measure the water and pour into the Bread Pan.
3. Use a measuring spoon to measure the sugar and add to the Bread Pan.
4. Lightly spoon bread flour into a dry measuring cup, level off with the straight edge of a knife and add to the Bread Pan.
5. Carefully measure yeast with a measuring spoon, level off with the straight edge of a knife and add to the Pan .
6. Place the Bread Pan into the Breadmaker. Close the Lid.
7. Touch **SOUR DOUGH** Cycle Key; then **SIZE;** then **DOUGH** Key. Touch **ADD EXTRAS** to STOP the Dispenser door from opening.
8. Touch **PROCESS** Key. Following the detailed description described previously in this Instruction Manual, adjust the **FERMENT TIME** from 2 to 48 hours.
9. Touch the **START Key**.
10. When the beeper sounds, the fermented sponge (levain) is complete. Touch the **OK** Key, a recipe for dough will be displayed on the Screen. Add the remaining dough ingredients.

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RECIPES *Normal Sour Dough Bread*

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Starter	(in Pan)	(in Pan)	(in Pan)
Water 80ºF/27ºC	1/4 Cup + 3 Tbsp.	1/2 Cup + 1 Tbsp.	3/4 Cup + 3 Tbsp.
Sugar	1 Tbsp.	1-1/2 Tbsp.	2 Tbsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Bread Flour	2 Cups	3 Cups	4 Cups
Active Dry Yeast	1-1/4 tsp.	1-1/4 tsp.	1-1/2 tsp.

Touch **SOUR DOUGH** Cycle Key; then **DOUGH** or **BAKE**

11. Touch the **START Key**.
12. When the beeper sounds, the Screen will display **COMPLETE.**
13. If you touched the **DOUGH** Key, and prefer to bake your loaf in a conventional oven, remove the dough from the Bread Pan NOW.
14. If you touched the **BAKE** Key, then your loaf is now fully baked. Touch the **OK** Key. If **OK** is NOT touched, a controlled Keep Warm Phase will begin and will automatically shut off after 60 minutes.
15. Use oven mitts to carefully remove the Bread Pan.

CAUTION: THE OVEN CAVITY, BREAD PAN, KNEADING BLADE AND BREAD WILL BE VERY HOT. USE OVEN MITTS.

16. Turn the Bread Pan upside down and shake several times to release the bread. Do not use metal utensils inside the Bread Pan or Breadmaker. Remove the Kneading Paddle and allow loaf to cool standing upright on wire rack, approximately 15 to 30 minutes before cutting.
17. When the bread has completely cooled, approximately 1 hour, store in an airtight container.
18. UNPLUG UNIT BEFORE CLEANING. Clean Bread Pan after each use. DO NOT IMMERSE THE BREAD PAN IN WATER. (See CLEANING & STORING.) Clean inside of Breadmaker after each use.

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RECIPES *French Sour Dough Starter*

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Water 80ºF/27ºC	3/4 Cup	1 Cup	1 Cup
Sugar	1 tsp.	2 tsp.	2 tsp.
Dry Milk	2 Tbsp.	3 Tbsp.	3 Tbsp.
Bread Flour	3/4 Cup	1 Cup	1 Cup
Active Dry Yeast	3/4 tsp.	1 tsp.	1 tsp.

Touch **FRENCH SOUR DOUGH** Cycle Key; then **DOUGH** or **BAKE**

RECIPES *French Sour Dough Bread*

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Starter	(in Pan)	(in Pan)	(in Pan)
Water 80ºF/27ºC	1/4 Cup + 3 Tbsp.	1/2 Cup + 1 Tbsp.	3/4 Cup + 3 Tbsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Bread Flour	2 Cups	3 Cups	4 Cups
Active Dry Yeast	1-1/4 tsp.	1-1/4 tsp.	1-1/2 tsp.

Touch **FRENCH SOUR DOUGH** Cycle Key; then **DOUGH** or **BAKE**

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Normal Whole Wheat Sour Dough Starter

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Water 80ºF/27ºC	3/4 Cup	1 Cup	1 Cup
Sugar	2 tsp.	1 Tbsp.	1 Tbsp.
Dry Milk	2 Tbsp.	3 Tbsp.	3 Tbsp.
Whole Wheat Flour	3/4 Cup	1 Cup	1 Cup
Active Dry Yeast	3/4 tsp.	1 tsp.	1 tsp.

Touch **SOUR DOUGH** Cycle Key; then **DOUGH** or **BAKE**

Normal Whole Wheat Sour Dough Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Starter	(in Pan)	(in Pan)	(in Pan)
Water 80ºF/27ºC	1/4 Cup + 3 Tbsp.	1/2 Cup + 1 Tbsp.	3/4 Cup + 3 Tbsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Molasses	1 Tbsp.	2 Tbsp.	3 Tbsp.
Bread Flour	1-1/2 Cups	2 Cups	2-1/2 Cups
Whole Wheat Flour	3/4 Cup	1 Cup	1-1/2 Cups
Active Dry Yeast	1-1/4 tsp.	1-1/4 tsp.	1-1/2 tsp.

Touch **SOUR DOUGH** Cycle Key; then **BAKE**

Method:

Follow steps 1 through 10 outlined in the SOUR DOUGH: NORMAL OR FRENCH recipe. Create the Sour Dough Starter and place in the Bread Pan with the remaining dough ingredients.

11. Touch the **START** Key.; then the **PAUSE** Key; then the **STOP** Key.
12. Touch the **WHOLE WHEAT** Cycle Key. Select **NORMAL** Course. Select Size: **1.5 LB, 2.0 LB** or **2.5** LB. Select **LIGHT, MEDIUM** or **DARK** Crust Color.
13. Touch the **START** Key.

Complete baking the bread. Follow steps 14 through 18 outlined in the SOUR DOUGH: NORMAL OR FRENCH recipe.

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Normal Rye Sour Dough Starter

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Water 80ºF/27ºC	3/4 Cup	1 Cup	1 Cup
Sugar	2 Tbsp.	1 Tbsp.	1 Tbsp.
Dry Milk	2 Tbsp.	3 Tbsp.	3 Tbsp.
Rye Flour	1/2 Cup	3/4 Cup	3/4 Cup
Bread Flour	1/4 Cup	1/4 Cup	1/4 Cup
Active Dry Yeast	3/4 tsp.	1 tsp.	1 tsp.

Touch **SOUR DOUGH** Cycle Key; then **DOUGH** or **BAKE**

Normal Rye Sour Dough Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Starter	(in Pan)	(in Pan)	(in Pan)
Water 80ºF/27ºC	1/4 Cup + 3 Tbsp.	1/2 Cup + 1 Tbsp.	3/4 Cup + 3 Tbsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Molasses	1 Tbsp.	2 Tbsp.	3 Tbsp.
Rye Flour	1/4 Cup	1/4 Cup	1/4 Cup
Bread Flour	2 Cups	2-3/4 Cups	3-3/4 Cups
Caraway Seeds	2 tsp.	1 Tbsp.	1-1/2 Tbsp.
Active Dry Yeast	1-1/4 tsp.	1-1/4 tsp.	1-1/2 tsp.

Touch **SOUR DOUGH** Cycle Key; then **DOUGH** or **BAKE**

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*Normal Sour Dough Cracked Wheat Rolls**

Ingredients:	*8 Rolls*	*12 Rolls*
Starter (Normal)	(in Pan)	(in Pan)
Water 80°F/27°C	1/4 Cup + 3 Tbsp.	3/4 Cup + 3 Tbsp.
Oil	2 Tbsp.	3 Tbsp.
Salt	1-1/2 tsp.	2-1/2 tsp.
Brown Sugar	2 Tbsp.	3 Tbsp.
Bread Flour	1-1/2 Cups	3 Cups
Whole Wheat Flour	3/4 Cups	1 Cup
Cracked Wheat	1/3 Cup	1/2 Cup
Active Dry Yeast	1-1/4 tsp.	1-1/2 tsp.

Touch **SOUR DOUGH** Cycle Key; then **DOUGH** or **BAKE**

Method:

1. Place dough on lightly floured surface. Divide into pieces. Shape into smooth cylinders about 4 inches long.
2. Place rolls on greased cookie sheet. Let rise in a warm place for 30 minutes until doubled in size. Cut (with a very sharp knife) one long slash down the length of the roll.
3. Brush with cold water.
4. Bake at 400°F/204°C for 20 to 25 minutes or until golden brown.

*Use Normal Sour Dough Starter (Levain).

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*Normal Sour Dough English Muffins**

Ingredients:	*16 Muffins*	*24 Muffins*
Starter (Normal)	(in Pan)	(in Pan)
Water 80°F/27°C	1/4 Cup + 3 Tbsp.	3/4 Cup + 3 Tbsp.
Oil	2 Tbsp.	3 Tbsp.
Salt	1-1/2 tsp.	2-1/2 tsp.
Sugar	2 Tbsp.	3 Tbsp.
Bread Flour	2-1/4 Cups	4 Cups
Active Dry Yeast	1-1/4 tsp.	1-1/2 tsp.

Touch **SOUR DOUGH** Cycle Key; then **DOUGH** or **BAKE**

Method:

1. Place dough on surface covered with cornmeal. Roll dough to 1/4-inch thickness.
2. Cut into 16 to 24 circles (about 3/4 inches in diameter).
3. Turn to coat top side with cornmeal.
4. Cover; let rise until doubled in size.
5. Carefully remove muffins to greased and preheated 325°F/164°C electric griddle or fry pan. Cook 10 minutes per side or until sides are golden brown. Cool. Split and toast.

*Use Normal Sour Dough Starter (Levain).

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French Herb Sour Dough Starter

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Water 80ºF/27ºC	3/4 Cup	1 Cup	1 Cup
Dry Milk	2 Tbsp.	3 Tbsp.	3 Tbsp.
Sugar	1 tsp.	2 tsp.	2 tsp.
Bread Flour	3/4 Cup	1 Cup	1 Cup
Active Dry Yeast	3/4 tsp.	1 tsp.	1 tsp.

Touch **SOUR DOUGH** Cycle Key; then **DOUGH** or **BAKE**

French Herb Sour Dough Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Starter	(in Pan)	(in Pan)	(in Pan)
Water 80ºF/27ºC	1/4 Cup + 3 Tbsp.	1/2 Cup + 1 Tbsp.	3/4 Cup + 3 Tbsp.
Oil	1 tsp.	2 tsp.	1 Tbsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Sugar	1 tsp.	2 tsp.	1 Tbsp.
Dried Herbs, crushed	3/4 tsp.	1 tsp.	1-1/2 tsp.
Garlic, dry, minced	1/8 tsp.	1/4 tsp.	1/2 tsp.
Garlic, powder	1/8 tsp.	1/4 tsp.	1/2 tsp.
Bread Flour	2-1/4 Cups	3 Cups	4 Cups
Active Dry Yeast	1-1/4 tsp.	1-1/4 tsp.	1-1/2 tsp.

Touch **SOUR DOUGH** Cycle Key; then **DOUGH** or **BAKE**

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Dinner Roll Dough

Ingredients:	*1.5 LB 12 rolls*	*2.0 LB 18 rolls*	*3.0 LB 24 rolls*
Egg, large, room temperature	1	1	1
Water 80ºF/27ºC	3/4 Cup	1 Cup + 3 Tbsp.	1-1/2 Cups + 3 Tbsp.
Oil	3 Tbsp.	1/4 Cup	6 Tbsp.
Salt	1-1/2 tsp.	2 tsp.	1 Tbsp.
Sugar	3 Tbsp.	1/4 Cup.	6 Tbsp.
Bread Flour	3 Cups	4 Cups	6 Cups
Active Dry Yeast	2 tsp.	2-1/4 tsp.	1 Tbsp.

Touch **DOUGH** Cycle Key; then **BREAD** Type Key

Dinner Roll Method:

1. Place on a lightly floured surface. Divide into pieces and shape.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 30 minutes or until doubled in size.
3. Bake at 350ºF/177ºC for 25 to 30 minutes, or until done.

Wheat Dinner Roll Dough

Ingredients:	*1.5 LB 12 rolls*	*2.0 LB 18 rolls*	*3.0 LB 24 rolls*
Water 80ºF/27ºC	3/4 Cup + 1 Tbsp.	1-1/4 Cups	1-3/4 Cups
Oil	2 Tbsp.	3 Tbsp.	5 Tbsp.
Salt	1-1/2 tsp.	2 tsp.	1 Tbsp.
Brown Sugar	1/4 Cup	3/8 Cup	1/2 Cup
Bread Flour	1-1/2 Cups	2 Cups	3 Cups
Whole Wheat Flour	1-1/2 Cups	2 Cups	3 Cups
Active Dry Yeast	2 tsp.	2-1/4 tsp.	1 Tbsp.

Touch **DOUGH** Cycle Key; then **BREAD** Type Key

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Cinnamon Roll Dough

Ingredients:	***1.5 LB 12 rolls***	***3.0 LB 24 rolls***
Egg, large, room temperature	1	1
Water 80°F/27°C	3/4 Cup	1-1/2 Cups + 3 Tbsp.
Oil	3 Tbsp.	6 Tbsp.
Salt	1-1/2 tsp.	1 Tbsp.
Sugar	1/4 Cup	1/2 Cup
Bread Flour	3 Cups	6 Cups
Active Dry Yeast	2 tsp.	1 Tbsp.

Touch **DOUGH** Cycle Key; then **BREAD** Type Key

Egg Wash:		
Egg(s)	1	2
Water	1 Tbsp.	2 Tbsp.

Blend egg and water together for egg wash.

Filling:		
Sugar	1/4 Cup	1/2 Cup
Cinnamon	2 Tbsp.	4 Tbsp.
Walnuts, finely chopped	1/4 Cup	1/2 Cup
Raisins (optional)	1/4 Cup	1/2 Cup

Glaze:		
Powdered Sugar	1/2 Cup	1 Cup
Milk	3 Tbsp.	6 Tbsp.
Vanilla Extract	1/2 tsp.	1 tsp.

Method:

1. Place on a lightly floured surface. (Divide dough in half for 24 rolls.) Roll dough into a 12-inch x 16-inch rectangle. Brush with egg wash. Combine remaining filling ingredients and sprinkle over dough. Roll up tightly, jelly-roll style, starting with the longest side and cut into 12 or 24 slices.
2. Place in a greased baking pan (2 pans for 24 rolls) about 1/2 inch apart. Let stand in a warm place for 30 minutes until doubled in size.
3. Bake at 350°F/177°C for 25 to 30 minutes, or until done.
4. Mix glaze ingredients until smooth and drizzle over top.

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Sticky Buns

Prepare Cinnamon Roll Dough (see previous recipe);

Omit the Glaze; Add Sticky Topping

Topping:

Butter, melted	1/2 Cup	1 Cup
Brown Sugar	1/2 Cup	1 Cup
Corn Syrup	1/4 Cup	1/2 Cup
Pecan Halves	1 Cup	2 Cups

Method:

1. Place pecans in baking pan(s).
2. Mix remaining Topping ingredients together and spread in baking pan(s).
3. Top with roll slices about 1/2-inch apart. Let stand in a warm place for 30 minutes until doubled in size.
3. Bake at 350°F/177°C for 25 to 30 minutes, or until done.
4. When the Cinnamon Roll comes out of the oven, CAREFULLY invert onto a serving plate. (Cover the baking pan with the plate, then turn the plate over.)

WARNING: Use extreme CAUTION when removing the Sticky Buns from the baking pan as the syrup will be very hot. Use oven mitts or protective gloves and a long handled spatula to help remove the Buns.

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Challah Bread Dough

Ingredients:	*1 Loaf*	*2 Loaves*
Egg, large, room temperature	1	2
Water 80°F/27°C	3/4 Cup	1-1/2 Cups
Oil	3 Tbsp.	6 Tbsp.
Salt	1-1/2 tsp.	1 Tbsp.
Bread Flour	3 Cups	6 Cups
Active Dry Yeast	2 tsp.	1 Tbsp.
Touch **DOUGH** Cycle Key; then **BREAD** Type Key		
Glaze:		
Egg Yolk, beaten	1	2
Water	1 Tbsp.	2 Tbsp.
Topping:		
Poppy Seeds	1 Tbsp.	1 Tbsp.

Method:

1. Place dough on a lightly floured surface. Divide dough into 3 (or 6) equal pieces. Roll each piece into a 13-inch rope with tapered ends. Place 3 ropes side by side, starting in middle braid to the end and turn, braid to end. Pinch end together and turn under to seal. Repeat with remaining ropes for 2 loaves.
2. Transfer braided dough to greased baking sheet(s); cover and let rise in a warm place for 45 minutes or until doubled in size.
3. Combine glaze ingredients and brush onto braid(s). Sprinkle with poppy seeds.
4. Bake at 375°F/190°C for 25 minutes or until golden brown.

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Almond-Cherry Coffee Cake Dough

Ingredients:	*1 Coffee Cake*	*2 Coffee Cakes*
Water 80°F/27°C	3/4 Cup + 1 Tbsp.	1-3/4 Cups
Oil	1 Tbsp.	2 Tbsp.
Salt	1-1/2 tsp.	1 Tbsp.
Sugar	1-1/2 Tbsp.	3 Tbsp.
Dry Milk	1-1/2 Tbsp.	3 Tbsp.
Bread Flour	3 Cups	6 Cups
Active Dry Yeast	2 tsp.	1 Tbsp.
Touch **DOUGH** Cycle Key; then **BREAD** Type Key		
Filling:		
Cream Cheese, room temperature	8 oz.	16 oz.
Sugar	2 Tbsp.	1/4 Cup
Maraschino Cherries, chopped	1/2 Cup	1 Cup
Milk	1 Tbsp.	2 Tbsp.
Almond Extract	1/2 tsp.	1 tsp.
Glaze:		
Powdered Sugar	1/2 Cup	1 Cup
Sour Cream	1 Tbsp.	2 Tbsp.
Milk	1-1/2 Tbsp.	3 Tbsp.
Almonds, sliced	2 Tbsp.	1/4 Cup
Cherries	2 Tbsp.	1/4 Cup

Method:

1. Place on a lightly floured surface. Roll into a 15-inch x 10-inch rectangle. Spread filling over dough within 1/2-inch of edges. Starting with longest side, roll dough up tightly, pressing edges to seal.
2. Place roll, seam-side down, on a greased baking sheet and join the ends to form a ring; pinch to seal. With a knife, make cuts 1-1/2 inches apart from the outside edge to within 1-inch of the inside edge. Turn each section on its side so filling shows.
3. Cover and let rise in a warm place 40 minutes or until almost doubled in size.
4. Uncover and bake at 375°F/190°C for 20 to 25 minutes or until done.
5. Combine the first three glaze ingredients, adding only enough milk for drizzling consistency. Drizzle over the warm coffee cake. Decorate with almonds and cherries. Serve warm.

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Party Dip Bread Bowl

Ingredients:	*1 Bowl*	*2 Bowls*
Water 80ºF/27ºC	3/4 Cup +1 Tbsp.	1-3/4 Cups
Oil	2 Tbsp.	1/4 Cup
Salt	1-1/2 tsp.	1 Tbsp.
Sugar	1 Tbsp.	2 Tbsp.
Bread Flour	3 Cups	6 Cups
Active Dry Yeast	2 tsp.	1 Tbsp.

Touch **DOUGH** Cycle Key; then **BREAD** Type Key

NOTE: Any 1.5 LB. bread or dough recipe may be used; mix on DOUGH program.

Method:

1. Place dough on a lightly floured surface (divide dough in half if making 2 Bread Bowls). Shape into smooth round ball(s) and place on greased baking sheet(s).
2. Cover and let rise in a warm place for one hour or until doubled in size.
3. Bake at 350ºF/177ºC for 30 to 40 minutes or until done. (Tap the bottom of the loaf; it should sound hollow.) Allow to cool completely on a wire rack.
4. With a serrated knife, remove the top 1-inch of bread bowl. Remove the center, leaving a shell of 1/2-inch on sides and bottom.
5. Fill with 3 Cups Party Dip. Cut removed bread into 1-inch pieces and serve with Dip.

Shredded Beef Dip

Ingredients:	*3 Cups*
Dried Beef, chopped	5 oz
Cream Cheese, softened	2 (8-oz) pkg
Sour Cream	1/2 Cup
Green Onions, chopped	6
Herb Seasoning	2-1/2 tsp.
Worcestershire Sauce	to taste

Mix and chill before serving.

Shrimp Dip

Ingredients:	*3 Cups*
Canned Shrimp, drained and mashed	2 small cans
Cream Cheese, softened	1 (8-oz) pkg
Mayonnaise	1 Cup
Green Onions, chopped	3

Mix and chill before serving.

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Chili Bread Bowl Dough

Ingredients:	*4 Bowls*	*6 Bowls*
Eggs, large, room temperature	2	2
Water 80ºF/27ºC	1 Cup + 1 Tbsp.	1-1/4 Cups + 3 Tbsp.
Oil	2 Tbsp.	1/4 Cup
Honey	1/4 Cup	6 Tbsp.
Salt	2 tsp.	1 Tbsp.
Dry Milk	3 Tbsp.	5 Tbsp.
Bread Flour	2 Cups	3 Cups
Whole Wheat Flour	1-1/2 Cups	2 Cups
Rye Flour	1/2 Cup	1 Cup
Caraway Seeds	3 Tbsp.	5 Tbsp.
Dehydrated Onions	1/4 Cup	6 Tbsp.
Active Dry Yeast	2-3/4 tsp.	1 Tbsp.

Touch **DOUGH** Cycle Key; then **BREAD** Type Key

NOTE: Any 2.0 LB Bread or Dough recipe may be used; mix on DOUGH Cycle.

Method:

1. Place dough on a lightly floured surface. Divide dough into 4 or 6 equal pieces. Shape into smooth, round balls and place on a greased baking sheet.
2. Cover and let rise in a warm place for one hour or until doubled in size.
3. Bake at 350ºF/177ºC for 25 to 30 minutes or until done. Allow to cool completely on a wire rack.
4. With a serrated knife, remove the top 1-inch of each Bread Bowl. Remove the center, leaving a shell on 1/2-inch on sides and bottom.
5. Fill with approximately 1 cup of chili.*

*Creamed soups and stews work well in Bread Bowls. We do not recommend using non-creamed soup as it will soak through the bread bowl too easily.

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Pita Pocket Dough

Ingredients:	*20 Pita Pockets*
Water 80°F/27°C	1-1/3 Cups
Olive Oil	8 tsp.
Sugar	4 tsp.
Salt	1-1/4 tsp.
Bread Flour	2 Cups
Whole Wheat Flour	1-1/3 Cups
Active Dry Yeast	2-1/2 tsp.
Touch **DOUGH** Cycle Key; then **BREAD** Type Key	

Method:

1. Place on a lightly floured surface. Divide into 10 pieces. Shape each piece into a smooth ball.
2. Place 5 balls on a large baking sheet. Place the remaining 5 balls on another baking sheet. Let rise about 20 minutes. With fingertips, flatten each ball into a 6-inch circle.
3. Bake at 500°F/260°C for 5 minutes or until puffed and tops begin to brown.
4. Cut each in half to form 2 pockets.

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Soft Pretzel Dough

Ingredients:	***16 Pretzels***
Water 80ºF/27ºC	1-1/4 Cups
Egg Yolk, room temperature	1
Oil	1 Tbsp.
Sugar	2 Tbsp.
Salt	1 tsp.
White Pepper	1/8 tsp.
Bread Flour	3-1/2 Cups
Active Dry Yeast	1 Tbsp.
Touch **DOUGH** Cycle Key; then **BREAD** Type Key	
Glaze:	
Egg White	1
Water	1 Tbsp.
Toppings: *(optional)*	
Kosher salt, sesame seeds	

Pretzel Method:

1. On a lightly floured surface cut dough into pieces. Roll each piece into a 16-inch rope. Cross the ends of the rope to make a loop; twist the crossed ends once and fold across the loop.
2. Place on a greased baking sheet 1-1/2 inches apart. Brush with glaze and sprinkle with topping. Bake at 375ºF/190ºC for 15 to 20 minutes or until done.

Variation:

Pepperoni Pretzel: Add 1 Cup sliced pepperoni and 2 Tbsp. Parmesan cheese to dough ingredients. Follow method of completion.

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PIZZA DOUGH RECIPES

RECIPES

Pizza Crust Dough Recipe

Ingredients:	*2 LB 2 Thick or 4 Thin Crusts*	*3 LB 3 Thick or 6 Thin Crusts*
Water 80ºF/27ºC	1-1/4 Cups	1-3/4 Cups
Oil	2 Tbsp.	3 Tbsp.
Sugar	2 Tbsp.	3 Tbsp.
Salt	2 tsp.	1 Tbsp.
Dry Milk	2 Tbsp.	3 Tbsp.
Bread Flour	4 Cups	6 Cups
Active Dry Yeast	2 tsp.	2-1/2 tsp.

Touch **DOUGH** Cycle Key; then **PIZZA** Type Key

Method:

1. Place on a lightly floured surface. Divide and press onto a 12-inch pizza pan, raising edges.
2. Spread pizza sauce over the dough and sprinkle with toppings.
3. Bake at 425ºF/218ºC for 20 minutes or until crust is golden brown around edges.

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Whole Wheat Pizza Crust Dough

Ingredients:	*4 Thin Crusts*	*6 Thin Crusts*
Water 80ºF/27ºC	1-1/4 Cups	1-3/4 Cups
Oil	2 Tbsp.	3 Tbsp.
Salt	2 tsp.	1 Tbsp.
Brown Sugar	2 Tbsp.	3 Tbsp.
Bread Flour	2 Cups	3 Cups
Whole Wheat Flour	2 Cups	3 Cups
Active Dry Yeast	2-1/4 tsp.	1 Tbsp.

Touch **DOUGH** Cycle Key; then **PIZZA** Type Key

Method:

1. Place on a lightly floured surface. Divide in half and press onto a 12-inch pizza pan, raising edges. (Sprinkle each Pan with 1 tablespoon of cornmeal if desired.) Generously pierce dough with a fork. For one 12-inch thick crust, do not divide.
2. Bake at 425ºF/218ºC for 10 to 12 minutes or until edges of crust begin to turn a light golden brown. Remove, add toppings and return to oven to bake an additional 15 to 20 minutes.

Southwestern Pizza Crust Dough

Ingredients:	*2 Thick Crusts*	*3 Thick Crusts*
Water 80ºF/27ºC	1-1/4 Cups	1-3/4 Cups
Oil	3 Tbsp.	1/4 Cup
Salt	2 tsp.	2-1/2 tsp.
Sugar	3 Tbsp.	1/4 Cup
Dry Milk	2 Tbsp.	3 Tbsp.
Bread Flour	4 Cups	6 Cups
Cornmeal	3/4 Cup	1 Cup
Active Dry Yeast	2-1/4 tsp.	1Tbsp.

Touch **DOUGH** Cycle Key; then **PIZZA** Type Key

Par-Baked Method:

1. Thick pizza crusts may be par-baked. Place dough in pan as usual; generously pierce with a fork. Bake at 400ºF/204ºC for 10 to 12 minutes.
2. Place desired Southwestern toppings on crust and return to the oven for an additional 15 to 20 minutes.

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Calzones

Ingredients:	*4 Calzones*	*6 Calzones*
Water 80°F/27°C	1-1/4 Cups	1-3/4 Cups
Oil	2 Tbsp.	3 Tbsp.
Salt	2 tsp.	2-1/2 tsp.
Bread Flour	4 Cups	6 Cups
Active Dry Yeast	2-1/4 tsp.	1 Tbsp.

Touch **DOUGH** Cycle Key; then **PIZZA** Type Key

Sausage Filling:		
Mozzarella Cheese, shredded	2 Cups	3 Cups
Italian Sausage, cooked and crumbled	8 oz.	12 oz.
Red Onion, chopped	1/2 Cup	3/4 Cup
Tomato Sauce	1/2 Cup	3/4 Cup

Egg Wash:		
Egg(s)	1	2
Water	1 Tbsp.	2 Tbsp.

Blend egg and water together for egg wash.

Method:

1. Place dough on lightly floured surface, divide in pieces. Roll each piece into a thin 10-inch circle.
2. Place 1/2 cup mozzarella cheese on one half of each circle, leaving a 1-inch border of dough. Top with remaining ingredients.
3. Fold dough over filling, and seal with fork tines.
4. Place Calzones on greased baking sheet, do not let rise. Brush with glaze and egg wash.
5. Bake at 400°F/204°C for 20 to 25 minutes or until golden brown. Cool 5 minutes, cut into wedges.

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Focaccia Bread Dough

Ingredients:	*1 Loaf*	*2 Loaves*
Water 80ºF/27ºC	3/4 Cup + 1 Tbsp.	1-3/4 Cups
Olive Oil	2 Tbsp.	1/4 Cup
Salt	1-1/2 tsp.	1 Tbsp.
Sugar	2 Tbsp.	1/4 Cup
Dry Milk	2 Tbsp.	1/4 Cup
Bread Flour	3 Cups	6 Cups
Dried Italian Herbs	1-1/2 tsp.	1 Tbsp.
Parmesan Cheese, grated	2 Tbsp.	1/4 Cup
Active Dry Yeast	2 tsp.	1 Tbsp.

Touch **DOUGH** Cycle Key; then **PIZZA** Type Key

Garlic-Cheese Topping:		
Blend together:		
Olive Oil	1/4 Cup	1/2 Cup
Dried Oregano	1-1/2 tsp.	1 Tbsp.
Garlic, finely minced	1/4 Cup	1/2 Cup
Parmesan Cheese, grated	1/4 Cup	1/2 Cup
Salt	1/4 tsp.	1/2 tsp.

Method:

1. If making 2 loaves, divide dough in half, stretch in deep pizza pan(s).
2. Spoon topping evenly over the dough. Sprinkle with remaining ingredients. Cover and let rise until doubled in size. Make indentations in top with fingers, let rise 10 to 15 minutes.
3. Bake at 400ºF/204ºC for 20 minutes or until golden brown.

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BAGEL DOUGH RECIPES

RECIPES *Bagel Dough Recipe*

Ingredients:	***2 LB 12 Bagels***	***3 LB 18 Bagels***
Water 80°F/27°C	1-1/4 Cup	1-3/4 Cup
Sugar	2 Tbsp.	3 Tbsp.
Salt	2 tsp.	1 Tbsp.
Bread Flour	4 Cups	6 Cups
Active Dry Yeast	2-1/2 tsp.	1 Tbsp.
Touch **DOUGH** Cycle Key; then **BAGEL** Type Key		
Glaze:		
Egg White, beaten	1	1
Water	1 Tbsp.	1-1/2 Tbsp.
Toppings *(optional)*:		
Sesame Seeds, Poppy Seeds, Cracked Wheat Dry Cereal, or Dehydrated Onions		

Method:

1. Place on a lightly floured surface. Divide into pieces. Roll each in a smooth ball, making a hole in the center of each with thumbs. Gently pull to make a one-inch hole.
2. Place on a greased baking sheet. Cover and let rise in a warm place for 10 minutes.
3. In a 3-quart sauce Pan, bring to a boil 2 quarts water and 2 Tbsp. sugar. Place a few bagels at a time in boiling Water. Simmer 3 minutes, turning each bagel once. Remove with slotted spoon and put back on greased baking sheet.
4. Brush with egg and sprinkle with choice of toppings.
5. Bake at 400°F/204°C for 20 to 25 minutes or until done; cool on a wire rack.

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Banana Wheat Bagel Dough

Ingredients:	***12 Bagels***	***18 Bagels***
Egg, large, room temperature	1	1
Water 80ºF/27ºC	1 Cup + 2 Tbsp.	1-1/2 Cups + 1 Tbsp.
Oil	3 Tbsp.	5 Tbsp.
Honey	3 Tbsp.	5 Tbsp.
Salt	2 tsp.	1 Tbsp.
Banana, mashed	1/2 Cup	3/4 Cup
Bread Flour	2 Cups	3 Cups
Whole Wheat Flour	2 Cups	3 Cups
Active Dry Yeast	2-1/4 tsp.	1 Tbsp.
Touch **DOUGH** Cycle Key; then **BAGEL** Type Key		
Glaze:		
Egg White, beaten	1	1
Water	1 Tbsp.	1-1/2 Tbsp.
Toppings *(optional)*:		
Sesame Seeds, Poppy Seeds,		

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Egg Bagel Dough

Ingredients:	*12 Bagels*	*18 Bagels*
Egg(s), large, room temperature	1	2
Water 80ºF/27ºC	1-1/4 Cups	1-1/2 Cups
Oil	1 Tbsp.	1-1/2 Tbsp.
Salt	2 tsp.	1 Tbsp.
Sugar	3 Tbsp.	1/4 Cup
Bread Flour	4 Cups	6 Cups
Active Dry Yeast	2-1/4 tsp.	1 Tbsp.

Touch **DOUGH** Cycle Key; then **BAGEL** Type Key

Onion Bagel Dough

Ingredients:	*12 Bagels*	*18 Bagels*
Water 80ºF/27ºC	1-1/4 Cups	1-3/4 Cups
Oil	1 Tbsp.	1-1/2 Tbsp.
Dry Onion Soup Mix	3 Tbsp.	1/4 Cup
Sugar	2 Tbsp.	3 Tbsp.
Bread Flour	4 Cups	6 Cups
Active Dry Yeast	2-1/4 tsp.	1 Tbsp.

Touch **DOUGH** Cycle Key; then **BAGEL** Type Key

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Blueberry Bagel Dough

Ingredients:	*12 Bagels*	*18 Bagels*
Egg(s), large, room temperature	1	2
Water 80ºF/27ºC	1-1/4 Cups	1-1/2 Cups
Oil	1 Tbsp.	1-1/2 Tbsp.
Salt	2 tsp.	1 Tbsp.
Sugar	2 Tbsp.	3 Tbsp.
Bread Flour	4 Cups	6 Cups
Dried Blueberries	3/4 Cup	1 Cup
Active Dry Yeast	2-1/4 tsp.	1 Tbsp.

Touch **DOUGH** Cycle Key; then **BAGEL** Type Key

Topping:

Vanilla Sugar

Cheese Bagel Dough

Ingredients:	*12 Bagels*	*18 Bagels*
Water 80ºF/27ºC	1-1/4 Cups	1-3/4 Cups
Oil	1 Tbsp.	1-1/2 Tbsp.
Salt	2 tsp.	1 Tbsp.
Sugar	2 Tbsp.	3 Tbsp.
Cheese, Sharp Cheddar, shredded	3/4 Cup	1 Cup
Parmesan Cheese	2 Tbsp.	3 Tbsp.
Bread Flour	4 Cups	6 Cups
Active Dry Yeast	2-1/4 tsp.	1 Tbsp.

Touch **DOUGH** Cycle Key; then **BAGEL** Type Key

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PERSONAL RECIPES

Rosemary French Bread

Rosemary adds a pleasant touch to this highly flavored bread.

Ingredients:	**1.5 LB**	**2.0 LB**
Water, 80ºF/27ºC	1 Cup + 2 Tbsp.	1-1/2 Cups
Olive Oil	1-1/2 Tbsp.	2 Tbsp.
Salt	1-1/2 tsp	2 tsp.
Sugar	1-1/2 Tbsp.	2 Tbsp.
Bread Flour	3 Cups	4 Cups
Active Dry Yeast	2 tsp	2-1/4 tsp.
Add to Dispenser:		
Rosemary, dried	1 Tbsp. + 1 tsp	2 Tbsp.

Method:

1. Place all ingredients in Bread Pan in order listed. Insert Bread Pan into Breadmaker.
2. Touch **MENU & START** Key; touch FRENCH Cycle Key. Touch to select: **COURSE, SIZE, CRUST**. Make sure the **ADD EXTRAS** Key is highlighted. Touch the **PERSONAL** Key.
3. Touch the MEMORY Cycle you want this newest recipe variation stored in: **A, B, C, D, E**, or **F**.
3. Touch **SAVE**. The Cycle Name and the Process Time Settings for that Cycle will be saved to the MEMORY Cycle. A list of all Processes and the Times are listed. You ca**n re-set th**e Time for each Process or leave some as they are.
4. Touch the **UP** ( ) or **DOWN** ( ) Keys to move the cursor up and down the process list.
5. To change the time for any of the listed Processes, touch the (**+**) or (**–**) Key. Time will change in 1-minute or 1-second increments.

Suggestion:

Record your recipe name and settings on the PERSONAL BAKER RECIPE FORMS in back of this Instruction Manual.

Program:	**Time/Temperature**
Preheat	0 minutes
1st Knead	5 minutes
2nd Knead	15 minutes
1st Rise	50 minutes
1st Punch Down	10 seconds**
2nd Rise	50 minutes
2nd Punch Down	10 seconds**
3rd Rise	50 minutes
Shape	10 seconds
Final Rise	5 minutes
Bake	55 minutes
Temperature	355ºF
Total time	3 hours 45 minutes

**Punch and Shape are in seconds rather than minutes.

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Pumpkin Pull-Apart Pan Rolls

A delicious and unusual bread subtly flavored with pumpkin and pumpkin pie spice; an excellent accompaniment for ham.

Ingredients:	**2.0 LB 16 Rolls**
Water, 80°F/27°C	2 Tbsp.
Eggs, large, room temperature	2
Vegetable Oil	1/4 Cup
Pumpkin, canned, mashed	1 Cup
Pumpkin Pie Spice	4 tsp.
Salt	1-1/2 tsp.
Brown Sugar	1/3 Cup
Bread Flour	4 Cups
Active Dry Yeast	1 Tbsp.
Butter, melted	1/3 Cup

Method:

Press **PAUSE** at end of 1st Punch Down. Remove Bread Pan and Kneading Paddle; close Lid. On a lightly floured surface, gently roll or stretch dough into a 20 to 24-inch rope. Divide dough into 16 to 24 pieces; roll each piece into a ball. Dip each dough ball in melted butter; layer coated balls in Breadmaker. Return Bread Pan to Breadmaker; close Lid. Press the **START** for final rise and bake.

Suggestion:

Record your recipe name and settings on the PERSONAL BAKER RECIPE FORMS in back of this Instruction Manual.

Program:	**Time/Temperature**
Preheat	0 minutes
1st Knead	5 minutes
2nd Knead	25 minutes
1st Rise	50 minutes
1st Punch Down	20 seconds**
2nd Rise	55 minutes
2nd Punch Down	10 seconds**
3rd Rise	50 minutes
Shape	10 seconds
Final Rise	5 minutes
Bake	55 minutes
Temperature	335°F
Total time	3 hours 05 minutes

**Punch and Shape are in seconds rather than minutes.

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OLD WORLD RECIPES

These OLD WORLD Recipes were developed to include ethnic recipes from the "old countries" and have been adapted especially for use in your Breadman® Ultimate™ Dream Machine. Some of these recipes use the SOUR DOUGH Cycle to ferment the sponge for a few hours (2 to 12). This gives the traditional old world crust and flavor, but is not really sour dough bread. However, the process will be the same as for all recipes using the SOUR DOUGH Cycle. Other breads use the regular methods. The Italian Farmer's Market Bread and the Country French Bread both use the SOUR DOUGH methods previously described.

Italian Farmer's Market Bread

Ingredients:	***1.5 LB***	***2.0 LB***	***2.5 LB***
Sponge:			
Water 80°F/27°C	1/2 Cup	3/4 Cup	1 Cup
Sugar	1 tsp.	2 tsp.	1 Tbsp.
Dry Milk	1 tsp.	2 tsp.	1 Tbsp.
Bread Flour	1 Cup	1-1/2 Cups	2 Cups
Active Dry Yeast	1 tsp.	1 tsp.	1 tsp.
Touch **SOUR DOUGH** Cycle Key; then **PROCESS** 6 HOURS			
Dough:			
Potato, boiled, mashed	1/3 Cup	1/2 Cup	2/3 Cup
Potato Water 80°F/27°C	1/2 Cup	3/4 Cup	3/4 Cup
Oil	1 Tbsp.	1-1/2 Tbsp.	2 Tbsp.
Bulgar, cooked 80°F/27°C	1/4 Cup	1/3 Cup	1/2 Cup
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Sugar	1 Tbsp.	1-1/2 Tbsp.	2 Tbsp.
Bread Flour	1-1/2 Cups	1-3/4 Cups	2 Cups
Whole Wheat Flour	1/2 Cup	3/4 Cup	1 Cup
Wheat Germ	1 Tbsp.	1-1/2 Tbsp.	2 Tbsp.
Active Dry Yeast	1 tsp.	1-1/4 tsp.	1-1/2 tsp.
Touch **START** Key			

Method:

Please use the Method outlined in the SOUR DOUGH: NORMAL OR FRENCH section of this Instruction Manual.

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Portuguese Sweet Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Eggs, large, room temperature	1	1	2
Water 80ºF/27ºC	3/4 Cup + 2 Tbsp.	1-1/4 Cup	1-1/2 Cup
Honey	1/4 Cup	1/3 Cup	1/2 Cup
Coconut Extract	1/4 tsp.	1/2 tsp.	3/4 tsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Sugar	1 Tbsp.	1-1/2 Tbsp.	2 Tbsp.
Bread Flour	3 Cups	4 Cups	5 Cups
Active Dry Yeast	1 Tbsp.	1 Tbsp.+ 1tsp.	1-1/2 Tbsp.

Touch **FRUITS & NUTS** Cycle/**NORMAL** Course

Whole Egg Glaze:

1 Egg, whole + 1 Tbsp. Water, mix well.

Method:

At the start of BAKE, touch the **PAUSE** Key and quickly cut top of bread with a very sharp blade. Carefully brush with whole egg glaze. Close Lid; touch **RESUME.**

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Greek Braid

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Water 80ºF/27ºC	1 Cup + 2 Tbsp.	1-1/2 Cups	1-3/4 Cups + 2 Tbsp.
Oil	2 Tbsp.	3 Tbsp.	1/4 Cup
Honey	2 Tbsp.	3 Tbsp.	1/4 Cup
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Bread Flour	3 Cups	4 Cups	5 Cups
Anise Seed, ground	1 tsp.	2 tsp.	1 Tbsp.
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.
Touch **WHITE BREAD** Cycle/**NORMAL** Course			
Touch **WHITE BREAD** Cycle/**RAPID** Course			
Active Dry Yeast	4 tsp.	1 Tbsp.	1 Tbsp. + 1 tsp.

Whole Egg Glaze:

1 Egg, whole + 1 Tbsp. Water, mix well.

Method:

At the start of final rise (see KNEADING AND BAKING CYCLE CHART for times), touch **PAUSE**; remove Bread Pan, close Lid. Remove dough and Kneading Paddle from Bread Pan. Divide dough into 3 equal pieces.

Stretch and roll each piece into a 10-inch rope, lay side by side on flat surface. Starting in middle braid to each end, seal and tuck ends under. Return to Bread Pan, brush with water or whole egg glaze and sprinkle with sesame seeds if desired. Place Bread Pan in Breadmaker; touch the **RESUME** Key.

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Russian Black Bread

Ingredients:	***1.5 LB***	***2.0 LB***	***2.5 LB***
Water 80ºF/27ºC	3/4 Cup + 2 Tbsp.	1 Cup + 3 Tbsp.	1-1/4 Cup + 2 Tbsp.
Coffee, strong,80ºF/27ºC	1/4 Cup	1/3 Cup	1/2 Cup
Oil	2 Tbsp.	3 Tbsp.	1/4 Cup
Molasses, dark	2 Tbsp.	3 Tbsp.	1/4 Cup
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Bread Flour	2-1/2 Cups	3 Cups	3-1/2 Cups
Rye Flour, dark	1/2 Cup	1 Cup	1-1/2 Cups
Vital Wheat Gluten	1 tsp.	2 tsp.	1 Tbsp.
Cocoa	1/4 Cup	1/3 Cup	1/2 Cup
Anise Seed, ground	2 tsp.	1 Tbsp.	1-1/2 Tbsp.
Caraway Seed	1 tsp.	2 tsp.	1 Tbsp.
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/4 tsp.

Touch **WHOLE WHEAT** Cycle/**NORMAL** Course

Glaze:

1 Egg White + 1 Tbsp. Water, mix well

Method:

At end of final rise (see KNEADING AND BAKING CYCLE CHART for times) touch the **PAUSE** Key, then cut 2 slashes in top of bread with a very sharp blade, and carefully brush with glaze. Touch the **RESUME** Key to finish the baking.

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15 Grain Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Water 80ºF/27ºC	1 Cup + 2 Tbsp.	1-1/2 Cups	1-3/4 Cups + 2 Tbsp.
Oil	2 Tbsp.	3 Tbsp.	1/4 Cup
Molasses	2 Tbsp.	3 Tbsp.	1/4 Cup
Honey	1 Tbsp.	2 Tbsp.	3 Tbsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Bulgar, cooked, 80ºF/27ºC	1 Tbsp.	1-1/2 Tbsp.	2 Tbsp.
Dry Milk	2 Tbsp.	3 Tbsp.	4 Tbsp.
7 Grain Cereal	1/4 Cup	1/2 Cup	3/4 Cup
Bread Flour	2 Cups	2-1/2 Cups	3 Cups
Whole Wheat Flour	1/2 Cup	3/4 Cup	1-1/4 Cup
Rye Flour	1/4 Cup	1/2 Cup	1/2 Cup
Soy Flour	2 Tbsp.	3 Tbsp.	1/4 Cup
Vital Wheat Gluten	1 Tbsp.	1-1/2 Tbsp.	2 Tbsp.
Sesame Seeds	1 tsp.	2 tsp.	1 Tbsp.
Poppy Seeds	1 tsp.	2 tsp.	1 Tbsp.
Caraway Seeds	1 tsp.	1-1/2 tsp.	2 tsp.
Wheat Germ	1 tsp.	2 tsp.	1 Tbsp.
Active Dry Yeast	2 tsp.	2-1/4 tsp.	2-1/2 tsp.

Touch **WHOLE WHEAT** Cycle/**NORMAL** Course

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Country French Bread

Ingredients:	*1.5 LB*	*2.0 LB*	*2.5 LB*
Sponge:			
Water 80ºF/27ºC	1/2 Cup	3/4 Cup	1 Cup
Bread Flour	1-1/4 Cup	1-3/4 Cups	2 Cups
Rye Flour	2 Tbsp.	1/4 Cup	1/2 Cup
Active Dry Yeast	1 tsp.	1 tsp.	1 tsp.
Touch **SOUR DOUGH FRENCH** Cycle Key; then **PROCESS** 6 HOURS			
Dough:			
Water 80ºF/27ºC	1/2 Cup + 1Tbsp.	3/4 Cup	3/4 Cup + 2 Tbsp.
Salt	1-1/2 tsp.	2 tsp.	2-1/2 tsp.
Bread Flour	1-1/2 Cups	1-3/4 Cups	2 Cups
Rye Flour	2 Tbsp.	1/4 Cup	1/2 Cup
Active Dry Yeast	1 tsp.	1-1/4 tsp.	1-1/2 tsp.
Touch **START** Key			

Method:

Please use the Method outlined in the SOUR DOUGH: NORMAL OR FRENCH section of this Instruction Manual.

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JAM CYCLE RECIPES...AS EASY AS 1-2-3

JAM Cycle Hints For Best Results

- Do not reduce sugar or use sugar substitutes. The exact amounts of sugar, fruit, and other ingredients are necessary for a good set.
- Use only ripe fruit (not overripe or underripe) for best flavor.
- Do not puree fruit. **Drain cubed fruit before crushing.** Crush with a potato masher or food processor. Jam should have bits of fruit in it.
- Recipes should not exceed 3 Cups fruit.
- Be sure to measure fruit ***AFTER*** it has been drained, not before.
- Remove stems, seeds, or pits from fruit before crushing.
- You may use strawberries, blackberries, raspberries or other thin skinned berries. Fruit such as peaches, pears and apricots may be used but should be peeled and have the seeds removed.
- Frozen berries or fruit (no sugar added) may be substituted for fresh. Thaw and drain before measuring. For thinner jam, use juice as part of the 3 Cups berry or fruit amount.
- Lemon juice adds necessary acid to specific berries or fruit.
- You may decrease the amount of sugar, but it will produce a thinner result. More sugar will make it thicker. For best results, sugar substitutes are not recommended.
- The average refrigerated life of jam is 2 weeks or up to several months frozen.

Strawberry, Blackberry, or Raspberry Jam

Ingredients:

Fresh or Frozen (thawed) Fruit	3 Cups
Sugar	5 Cups

Touch **START** Key to begin pre-heat.

Blueberry, Apricot, Peach or Pear Jam

Ingredients:

Fresh or Frozen (thawed) Fruit	3 Cups
Sugar	5 cups
Lemon Juice	3 Tbsp.

Touch **START** Key to begin pre-heat.

CAUTION: DO NOT EXCEED THESE AMOUNTS!

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DREAM MACHINE™ CRAFT IDEAS

Craft Breads make wonderful decorations when preserved. They add warmth to any table as a centerpiece or as a hanging in your kitchen. Craft Breads are easy to make and a great "rainy day" project for you and your family.

The secret to preserving the decoration is allowing it to cool and dry on a wire rack for 1 to 2 days.

Coloring Your Craft Bread

1. ***To color the dough, add small amounts of either liquid or paste food coloring to the dough after it comes out of the Bread Pan.*** Knead the color into the dough; add enough food color to achieve desired color. ***(HINT: Use disposable gloves to keep color from staining hands.)*** Paste food color will not add moisture to the dough. For the woven basket you can color the strips different colors by dividing the dough into several pieces and coloring each one differently, roll and cut each color, then weave as usual.
2. ***Egg Paint:*** Mix 1 egg yolk and 1 tsp. water together, add liquid food color to create the desired color. Paint the desired pattern on the dough before baking.
3. ***Decorating with dough:*** create leaves, grapes, fruit, etc.; form into desired shapes and attach to dough with egg wash before baking.

Preserving Your Craft Bread

Shellacking the finished bread will keep it as a presentation piece for several weeks. Clear spray acrylic may also be used.

WARNING: Do not eat bread which has been shellacked or sprayed.

White Craft Dough

Dough Preparation

Add the ingredients to the Bread Pan of the Breadmaker. Touch **DOUGH** Cycle Key; then **BREAD** Type Key to process dough. Check the Bread Pan during the 1st knead (incorporation of ingredients). If the dough is too slack, add 1 teaspoon of flour until it forms a smooth ball. If the dough is overly stiff, add 1 teaspoon of water until it relaxes and is a smooth ball.

Ingredients:	***2.5 LB***
Water 80ºF/27ºC	1-3/4 Cups
Oil	5 Tbsp.
Salt	1 Tbsp.
Sugar	1/4 Cup + 2 Tbsp.
Dry milk	1/4 Cup
Bread flour	6 Cups
Active dry yeast	1 Tbsp.

Touch **DOUGH** Cycle Key; then **BREAD** Type Key

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Egg Wash:

Eggs	2
Water	2 Tbsp.

Blend egg and water together for egg wash.

DECORATIVE HARVEST BREAD

Base Preparation

When the dough is complete and has finished rising in the Breadmaker, remove it onto a lightly floured board. De-gas the dough, with the palm of your hand in a flattened rectangle. Then fold up the sides, and press the seam down with the palm of your hand. Now flip the dough over, seam side down and roll it out into a rectangle.

Hint: How thick should the rectangle be?

Less than 3/8-inch is going to be too thin to support the bread and over 3/4-inch will prove too heavy, so muscle in with your rolling pin for an even 1/2-inch thickness.

If you need to lightly flour the dough, do so.

To form a shape for the base of the wheat shaft, cut a pattern using paper. Make it 12-inches tall or less. The dough may be cut free-form also.

Next, with a sharp non-serrated knife, cut out the base shape for the wheat sheaf. Save the remaining dough; cover with oiled plastic wrap.

Hint: If you want to make 2 to 3 mini harvest breads, divide the dough into 2 to 3 equal rectangles and work from there. Carefully transfer the cut-out onto baker's parchment paper and onto a sheet pan.

As with a pie crust dough, pierce the dough all over with a fork. Lightly mist with water.

Hint: Dough should be covered with oiled plastic wrap at all times, except when actually working with a section. You can also refrigerate dough to retard leavening. Simply bring the dough back to room temperature before continuing.

Kernel Trim Preparation

1. Take the remaining dough and reincorporate it into a dough ball. Let it rest for 5 to 10 minutes.
2. Divide the dough with a bench knife into 2 pieces: 1 piece will be 2/3 of the remaining dough and the other piece will be 1/3 of the remaining dough.

Hint: Keep dough covered with oiled plastic wrap at all times, except when actually working with a section.

3. Take the large section (2/3 of the remainder) and, using a bench knife or dough divider, cut into 5 equal parts. Divide each of these into 16 mini pieces.
4. Each mini piece should be shaped quickly into a tiny torpedo shape.
5. With clean non-serrated scissors, cut each piece 3 times down the center line and on each side of the base.
6. Keep finished wheat kernels under oiled plastic wrap.

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Stalk Preparation

1. Roll out the remaining 1/3 dough into a rectangle. How large? This depends on your original cut-out, so measure the area if you wish to be exact.
2. Cut the rectangle into strips for the shaft. You can be a creative as you like here, so don't worry if the strips are not exactly the same width. Try 1/4-inch to 1/3-inch to start…

Hint: You'll also be making a braid, so hold back 3 strips. Use 1/2-inch thick strips for a heavy braid. If you prefer a thinner braid, cut strips into 1/4-inch to 1/3-inch thickness.

3. Lightly flour your work surface and roll the strips enough to take the edges out.

Assembly

1. Apply the wheat kernels to the base, one at a time, working from center to edges. Start at the top center, press the kernel tip gently onto the dough base. Work center to left edge and the center to right edge.
2. Proceed to the next row, overlapping the kernels in the top row where gaps are. The tips of the second row of kernels should only overlap the prior row by 1/2-inch.
3. Keep applying them in this manner until the round top is covered and full with kernels.

Hint: If the dough or kernels feel too dry, lightly brush or mist with cool water.

4. Now apply the stalks, working across the base from right to left. Pull or stretch the strips to the bottom edge of the dough base.

Hint: Don't worry about the area where the kernels and stalks are attached. This will be covered by the braided sash.

5. Attach the braid over the area where the kernels and stalk meet. Pinch the left side seam of the attachment, so it is secure. Gently press the braid onto the form and let the braid hang off the right side.

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The Finale

1. Cover dough with oiled plastic wrap. Let your Harvest Bread rise undisturbed for 45 minutes at room temperature.

Hint: If you are baking in a warm or cold environment, you may need to adjust the rise time.

2. Brush the Harvest Bread with an egg wash and bake at 350°F/177°C for 20 to 25 minutes until golden brown.
3. Remove the Harvest Bread with care from the oven. Allow it to cool on a wire rack for 1 to 2 days.
4. To finish, follow the steps outlined in the DREAM MACHINE™ CRAFT IDEAS: *Preserving Your Craft Bread* section of this Instruction Manual.

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WREATH

Preparation and Assembly

1. Remove dough from Bread Pan and divide into 3 equal pieces.
2. Cover with oiled plastic wrap. Allow dough to rest 5 minutes; roll each piece into a 24 to 36 inch-long rope. The length will depend on how large the final wreath will be.
3. Lay the 3 ropes side by side and braid from the middle; do not seal ends.

Hint: Dough should be covered with oiled plastic wrap at all times, except when actually working with a section.

4. Incorporate the 2 sets of ends into one ring. Carefully transfer to a baking sheet lined with parchment. Let rise in a warm place until doubled or desired size. Brush with egg wash.
5. Bake at 350°F/177°C for 25 to 30 minutes or until golden brown.
6. Remove from oven and allow to cool on a wire rack for 1 to 2 days.
7. Decorate wreath as desired.
8. To finish, follow the steps outlined in the DREAM MACHINE™ CRAFT IDEAS: *Preserving Your Craft Bread* section of this Instruction Manual.

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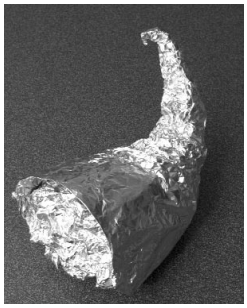
CORNUCOPIA

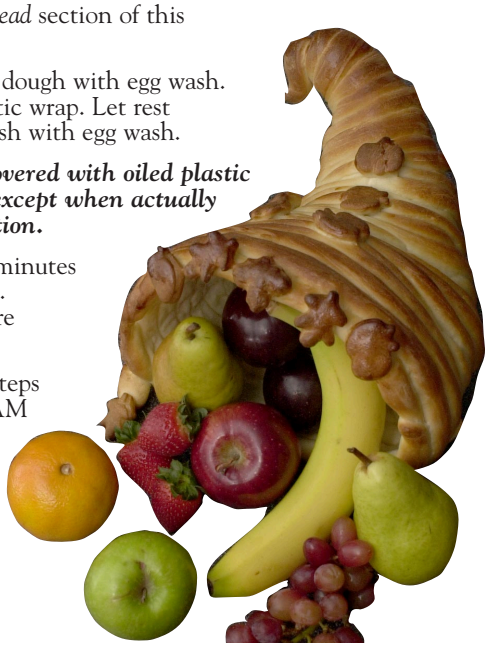
Preparation / Assembly



1. Shape cornucopia out of heavy duty foil. Cut double thickness of foil into a rectangle the length of finished cornucopia; shape into a cone and secure. Crunch balls of foil to fill the cornucopia shape. Push smaller balls into the tail of the cone and fill the remaining cone tightly. Curve the tail of cone to achieve the desired shape.
2. Spray foil cornucopia with spray-on vegetable oil. Line a baking sheet with parchment paper.
3. Remove the dough from the Bread Pan; divide dough into pieces to make rolling easier. Roll each piece into a long rope about 1/4 inches in diameter.
4. Carefully attach pieces to form one long rope. Starting on tail end of cornucopia, wind the rope around the shape, then secure over the rim.
5. If desired, using scrap dough, shape into various decorative trim pieces: grape vines, fruit or any other item, and color following the steps outlined in the DREAM MACHINE™ CRAFT IDEAS: *Coloring Your Craft Bread* section of this Instruction Manual.
6. Attach trim pieces to dough with egg wash. Cover with oiled plastic wrap. Let rest 10 to 15 minutes. Brush with egg wash.

Hint: Dough should be covered with oiled plastic wrap at all times, except when actually working with a section.

7. Bake at 350°F for 20 minutes or until golden brown. Cool completely before removing foil.
8. To finish, follow the steps outlined in the DREAM MACHINE™ CRAFT IDEAS: *Preserving Your Craft Bread* section of this Instruction Manual.



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PERSONAL BAKER RECIPE FORMS

MEMORY CYCLE A

Recipe Name:

	Time / Temperature	Amount	Ingredient
Preheat			
1st Knead			
2nd Knead			
1st Rise			
1st Punch Down			
2nd Rise			
2nd Punch Down			
3rd Rise			
Shape			
Final Rise			
Bake			
Add EXTRAS			

Notes:

MEMORY CYCLE B

Recipe Name:

	Time / Temperature	Amount	Ingredient
Preheat			
1st Knead			
2nd Knead			
1st Rise			
1st Punch Down			
2nd Rise			
2nd Punch Down			
3rd Rise			
Shape			
Final Rise			
Bake			
Add EXTRAS			

Notes:

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PERSONAL BAKER RECIPE FORMS

MEMORY CYCLE C

Recipe Name:

	Time / Temperature	Amount	Ingredient
Preheat			
1st Knead			
2nd Knead			
1st Rise			
1st Punch Down			
2nd Rise			
2nd Punch Down			
3rd Rise			
Shape			
Final Rise			
Bake			
Add EXTRAS			

Notes:

MEMORY CYCLE D

Recipe Name:

	Time / Temperature	Amount	Ingredient
Preheat			
1st Knead			
2nd Knead			
1st Rise			
1st Punch Down			
2nd Rise			
2nd Punch Down			
3rd Rise			
Shape			
Final Rise			
Bake			
Add EXTRAS			

Notes:

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PERSONAL BAKER RECIPE FORMS

MEMORY CYCLE E

Recipe Name:

	Time / Temperature	Amount	Ingredient
Preheat			
1st Knead			
2nd Knead			
1st Rise			
1st Punch Down			
2nd Rise			
2nd Punch Down			
3rd Rise			
Shape			
Final Rise			
Bake			
Add EXTRAS			

Notes:

MEMORY CYCLE F

Recipe Name:

	Time / Temperature	Amount	Ingredient
Preheat			
1st Knead			
2nd Knead			
1st Rise			
1st Punch Down			
2nd Rise			
2nd Punch Down			
3rd Rise			
Shape			
Final Rise			
Bake			
Add EXTRAS			

Notes:

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USER MAINTENANCE INSTRUCTIONS

Any service requiring disassembly, other than the cleaning described below, must be performed by an authorized service representative. Unauthorized service will void your warranty.

CLEANING AND STORING INSTRUCTIONS

Caution

ALWAYS UNPLUG THE UNIT AND ALLOW TO COOL COMPLETELY BEFORE CLEANING.

Bread Pan and Kneading Paddle Cleaning Instructions

The Bread Pan and Kneading Paddle have non-stick surfaces which make cleaning easy.

1. After baking each loaf of bread, unplug the Breadman® Ultimate™ Dream Machine.™
2. Remove the Bread Pan from the Baking Chamber and the Kneading Paddle from the Bread Pan. Then, as needed, wash the Bread Pan and Kneading Paddle inside and out with warm, soapy water. Avoid scratching the non-stick surfaces.

   DO NOT PUT THE PAN IN A DISHWASHER, IMMERSE OR SOAK IT IN WATER.
3. If the Kneading Paddle is stuck to the Drive Shaft, pour warm water into the Bread Pan for up to 30 minutes, to loosen it. ***DO NOT USE EXCESSIVE FORCE.***
4. Wipe the inside of the Lid, Oven and Dispenser with a slightly damp cloth or sponge. If any residue has scorched on the Heating Element or elsewhere, wipe with a non-abrasive pad and wipe clean. The Lid can be removed for cleaning. ***DO NOT PUT THE LID IN A DISHWASHER*** since this can cause the Lid to warp. ***DO NOT LEAVE IT SOAKING IN WATER.***
5. To clean the glass in the Lid, use a glass cleaner or mild detergent and a damp cloth or plastic scouring pad. Do not use an abrasive cleaner or pad as they might scratch the glass.
6. Do not use vinegar, bleach, or harsh chemicals to clean the Breadman® Ultimate™ Dream Machine.
7. Be sure the Breadman® Ultimate™ is completely cooled before storing.
8. The Baking Chamber contains the Heating Element and Drive Shaft. Therefore, when cleaning, ***NEVER pour water, solvents, or cleaning solutions into this area.***

STORAGE

- All removable parts should be thoroughly cleaned and dried.
- Store with Lid closed. Place Bread Pan into the Breadman® Ultimate™ with Kneading Paddle inside.

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BEFORE CALLING FOR SERVICE

	Questions	Answers
1	Why does the height and shape of bread differ in each loaf?	The height and shape of bread may differ depending on the ingredients, room temperature and length of the timer cycle. Also, accurate measurement of ingredients is essential to make delicious bread.
2	The bread has an unusual aroma. Why?	Stale ingredients may have been used or too much yeast may have been used. Always use fresh ingredients. Accurate measurements are essential to make delicious bread.
3	The Kneading Paddle comes out with the bread.	This can happen as the Kneading Paddle is detachable. Use a non-metal utensil to remove it. **CAUTION:** The Kneading Paddle will be hot.
4	The bread has a floured corner.	Sometimes flour in the corner of the Bread Pan may not have been completely kneaded into the dough. Scrape it off the loaf with a knife.
5	Can ingredients be halved or doubled?	**NO.** If there is too little in the Bread Pan, the Kneading Paddle cannot knead well enough. If there is too much, bread rises out of the Bread Pan.
6	Can fresh milk be used in place of dry milk?	**YES.** Be sure to decrease the same measurement of water to equal liquid substitution. Fresh milk is not recommended when using the Delay Bake Timer, because it may spoil while sitting in the Bread Pan.

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CHECKLIST

	Please check the following: / BAKING RESULTS:			Bread Maker does not operate/ ingredients not mixing	Smoke emitted from steam vent/ burning smell	Sides of bread collapse/ bottom is damp	Bread rises too much/ coarse texture	Bread falls/ coarse texture	Short & dense texture	Slices uneven & sticky
OPERATIONAL ERRORS	1. Unplugged/power outage			○						
	2. Oven area is too hot (Screen E:01)			○						
	3. Oven area is too cold (Screen E:02)			○						
	4. Screen reads: 000, H:00, L:00, E:04, E:05			○						
	5. Ingredients spilled on heating element				○					
	6. Top Lid was open during baking								○	
	7. Bread left in Bread Pan too long after program					○				
	8. Bread sliced just after baking (steam was not allowed to escape)									○
	9. Whole Wheat, Whole Wheat Rapid or Jam Course chosen			○						
	10. Kneading Paddle not installed			○						
INGREDIENT PROBLEMS	MEASUREMENT ERRORS	Water	11. Not enough						○	
			12. Too much			○	○	○		
		Flour	13. Not enough					○		
			14. Too much						○	
		Yeast	15. No yeast						○	
			16. Not enough						○	
			17. Too much				○	○		
	18. No sugar, molasses or honey								○	
	19. Ingredients used other than recommended						○	○	○	
	Flour	20. Wrong type of flour used							○	
	Yeast	21. Yeast touched water before kneading							○	
		22. Old yeast used							○	
		23. Wrong type of yeast used							○	
	24. Temperature of water either too hot or too cold								○	

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SUGGESTIONS

The following suggestions have a corresponding number found on the checklist.
Be sure to read both.

1.	Plug into 120 V ~ 60 Hz outlet. Refer to power outage instructions.
2 - 3.	Open Lid, remove Bread Pan and allow to cool or warm up.
4.	Touch **HELP** Key to check the GUIDE. Touch **SELF TESTING** to perform tests. Needs service.
5.	Wait until Course is complete; unplug, allow to cool and clean.
6.	Only open Lid during kneading process to check dough ball or to add ingredients.
7.	Remove bread as soon as Course is done and place on wire rack.
8.	Allow to cool approximately 15 to 30 minutes.
9.	Courses begin with preheat. No movement occurs in the Bread Pan.
10.	Put Kneading Paddle on the shaft of Bread Pan.
11 - 14.	Check the dough ball at beep.
	It should be round, smooth-textured, soft and slightly tacky to the touch. (Super Rapid dough ball will be sticky to the touch.)
	If more like a batter, add 1 Tbsp. flour. Allow to mix; add more if necessary.
	If too dry, add 1 tsp. water. Allow to absorb; add more if necessary.
15.	Follow recipe.
16.	Increase by 1/4 tsp.
17.	Decrease by 1/4 tsp.
18.	Sugar substitutes not recommended.
19.	Follow recipe or substitution recommendations.
20.	Flours cannot be substituted.
21.	Place yeast on top of flour away from liquids.
22.	Make sure yeast is fresh and at room temperature.
23.	For all Courses, except Super Rapid, use active dry/rapid or quick rise in equal amounts. Follow bread machine yeast directions.
24.	Water should be 80°F/27°C for all Courses except Super Rapid which should be 100°-115°F/43°-46°C.

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